

Chicken Pate

Chicken Pate recipe from "Meet the Millers" & Iroquois Gas Corporation, December 27, 1960

Course Appetizer

Author Meet the Millers

Ingredients

- 1 lb chicken livers
- Boiling Water
- 1 cube chicken bouillon
- 1 cup butter
- 2 tbsp grated onion
- 2 tsp salt
- 1/4 tsp mace
- 1/8 tsp cloves
- 1 1/2 tsp dry mustard
- 1/8 tsp anchovy paste
- 1 tbsp brandy

Instructions

1. Cover chicken livers with boiling water, add 1 chicken bullion cube and simmer 20 minutes.
2. Drain and grind very fine.
3. If using a blender, blend with all other ingredients, using butter to moisten.
4. If using a grinder, blend all ingredients thoroughly.
5. Pack in mold and chill.