
Pâté de Campagne

1/2 lb. chicken livers
4 tablespoons unsalted
butter
2 eggs
1/2 cup brandy
1 yellow onion, quartered
2 cloves garlic, halved
1/2 teaspoon allspice
1 tablespoon salt
1 teaspoon rosemary
1/2 teaspoon black pepper
1 lb. ground sausage meat
1/4 cup flour
bacon, regular slices

Saute chicken livers in butter until just firm enough to handle. Trim any gristle. In a food processor fitted with steel blade, combine cooked livers, eggs, brandy, onion, garlic, and spices. Process until well-mixed and fairly smooth. Crumble raw sausage meat into a large mixing bowl. Sprinkle with flour and use a strong-handled spoon to stir in processed liver mixture.

Line a bread tin or pate mold with bacon slices. Pour in the pâté mixture, cover with a lid or foil, and bake at 350 degrees for 1 1/2 - 2 hours, or until juices are clear. Cool 15 minutes before weighting and refrigerating overnight.

Accompany with Cooper-Garrod Cabernet Franc