

Portobello Mushroom-Liver Pâté

My pâtés tend to be rich enough that chicken livers are the best base. This particular pâté was created shortly after I tasted portobello mushrooms for the first time. Their meaty flavor struck me as the perfect complement to liver; and their love of sherry was obvious from the moment I sautéed them with just a little butter, salt and pepper, and added a splash of cooking sherry.

Pâté

1 lb	chicken livers
1/3 cup	butter (no substitutes), melted
1 Tbs	garlic, minced
1/4 cup	cream sherry
1/2 Tbs	paprika
1/2 tsp	basil
1/4 tsp	turbinado or brown sugar
1/4 tsp	salt
1/4 tsp	black pepper
1 pinch	nutmeg

Mushrooms

1/3 cup	portobello mushrooms, chopped into 1/4" pieces
1 Tbs	clarified butter or ghee
1/4 cup	cooking sherry

Procedure

- In a large frying pan place all the Pâté ingredients (EXCEPT the mushrooms, clarified butter and second 1/4 cup of sherry). Cook until all of the liquid is absorbed, stirring occasionally.
- Allow the cooked livers to cool about 20 minutes.
- In a separate pan sauté the mushrooms in the clarified butter for one minute. Add the second 1/4 cup of sherry and cook for 4 more minutes. Drain off the sherry the mushrooms have been cooked in into a food processor; put the mushrooms into a mixing bowl.
- Place the livers in the food processor with the mushroom sherry. Blend until smooth.
- Place in the bowl with the mushrooms and stir together.
- Pâté can be served warm or chilled.

Yield: Appetizers for 8 to 12