

Recipe for Liver Pâté

One small container of chicken livers (meat dept. in super market)

One can College Inn beef bouillon

One envelope of Knox gelatin, plain unflavored

One small container of whipped cream cheese

in a pan or bowl:

empty contents of gelatin envelope in one cup of the bouillon and stir to dissolve

pour another cup of bouillon in a pan and heat to boiling then pour over the gelatin in the other pan. Stir and cool. Sauté (FRY) the chicken livers in a little melted butter, or margarine and cooking oil, stirring so as to prevent burning.

When livers are cooked, chop them fine and mash with a fork. Add the cream cheese, mixing thoroughly, adding some sherry wine or cream to moisten. Also add a few drops of Worcestershire Sauce.

Pour half of the bouillon in a small mold and put in refrigerator to stiffen. When it has set, cover it with the liver cheese mixture, smoothing the surface. Then pour the remaining bouillon on top. Place in refrigerator to set and chill. (If this has started to stiffen, warming on the stove for a few seconds will melt it again.)

When ready to serve, unmold by setting the dish in a little warm water and loosen pâté by running a spatula around the edge.

Then invert mold on a plate.

Serve on plain crackers.

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P.S. I added some onion salt + celery salt to the liver - cheese mixture too. About 1/4 teaspoon of each.



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