

Liver Pate

By Chef Robert Graf, Alphorn Bistro

1Lb poultry livers (Chicken or Duck)	¼ tsp. Fresh thyme
2 TBS Virgin Olive Oil	¼ tsp. Fresh marjoram
1 C. Dry Sherry	¼ tsp. Fresh basil
1 Clove Garlic Minced	1 tsp. Fresh parsley
3 TBS Butter	Salt & Freshly ground pepper to taste

In a medium skillet sauté livers in oil for about 4 minutes. Remove livers from pan and add sherry to juices in pan. Stir the sherry and juices briefly and turn off heat under pan. Put livers in blender with garlic, butter, herbs, salt & pepper. Blend to a fine paste. Add liquid from the pan and blend a little more. Transfer the pate to a pottery dish and chill thoroughly. Before you serve, garnish the dish with fresh parsley. Enjoy with home made bread, toast points, or crackers.