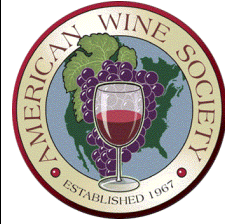


Recipe for
**ED'S
BEST
PATÉ**

from Becky

Served at the Blossveren's 2009 Champagne Gala

(Source unknown: clipping from newspaper. On reverse is "VALU LEAN BONE-IN Sirloin Steaks \$1.89/lb." if that's any clue...)



Ed's best paté

"Will serve the Red Army." Mr. Sobansky says.

- 1 pound container of chicken livers (do not drain)**
- 1 stick butter, melted (0.25 lb)**
- 3 slices bacon, cooked**
- 2 tablespoons bacon fat**
- ¼ cup red wine [used dry sherry instead]**
- ½ cup heavy (whipping) cream**
- 1 tablespoon ground ginger**
- 1 teaspoon ground pepper**
- 1 teaspoon garlic powder**
- 1 tablespoon tarragon**
- 1 large egg**
- 1 teaspoon salt**

Preheat oven to 350°F

Put all ingredients in a blender. Cap tightly. Blend until smooth; mixture should resemble a chocolate milkshake.

Pour contents into a greased loaf pan, and cover pan with foil. Place the loaf pan into a larger pan, and add sufficient water to submerge the small pan about two-thirds of the way up.

Bake for about one hour, without uncovering.

Test for doneness by taking a small scoop from the center of the pan. The paté may appear pink and runny, but will solidify and turn gray as it cools. Let the paté cool before serving. Serve with crusty bread.