



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club May 2014 Selections

www.tastelocalwines.com
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Liver Pate with Currants and Mushrooms

Pair with 2012 Eric Ross Viognier

Serves about 12

Ingredients:

- 1/4 c currants
- 1/2 cup dry white wine
- 1 1/2 sticks butter - unsalted
- 1/2 lb. mushrooms, coarsely chopped
- 1/3 cup chopped green onions
- 1 tsp. salt
- 1 clove garlic, crushed
- 1 lb. chicken livers, cleaned
- 1/4 tsp. Tabasco sauce
- 1 stick butter, room temperature

Procedure:

Marinate currants in white wine for 4 hours or overnight. Drain, reserving the juices. Melt 4 tablespoons butter in a large skillet. Sauté mushrooms, green onions, salt and garlic until soft, about 3 minutes. Add livers and sauté over moderately high heat, turning until livers are browned outside but pink within.

Stir in the reserved wine and Tabasco sauce. Cover and simmer slowly for 5 minutes. Cool.

Transfer mixture to a food processor and process until smooth. Add remaining stick of butter and when smooth pit in bowl and stir in currants. Spoon into a 3-cup crock or mold. Cover and refrigerate for a least 4 hours.

