

## INTER-CONTINENTAL PATE

Makes about 4½ cups

- 3 tablespoons unsalted butter
- 2 small white onions, chopped
- 1 tablespoon dried rosemary, crumbled
- 1½ teaspoons salt
- 1½ teaspoons freshly ground white pepper
- 1½ teaspoons ground thyme
- ½ teaspoon dried basil, crumbled
- ½ teaspoon nutmeg
  
- 1 pound 3 ounces chicken livers, washed, trimmed and patted dry
  
- 1¾ cups (3½ sticks) unsalted butter, room temperature
- 1½ hard-cooked eggs
- 2 tablespoons Cognac
- 2 tablespoons dry Sherry
- 1 tablespoon chopped fresh parsley

Preheat oven to 400° F. Melt 3 tablespoons butter in large ovenproof skillet over medium heat. Add onion, rosemary, salt, pepper, thyme, basil and nutmeg and sauté until onion is soft, about 10 minutes.

Add chicken livers to skillet and sauté until browned, about 5 minutes. Transfer skillet to oven and bake until livers are cooked through, about 5 to 8 minutes. Remove from oven and let cool completely.

Mix butter in processor until light and fluffy. Add liver mixture, eggs, Cognac, Sherry and parsley and puree until smooth. Transfer to serving dishes or crocks. Chill until firm, about 2 hours or overnight.

*(BEST IF SERVED AT ROOM TEMPERATURE)*

On a trip to upstate New York we stopped in Cooperstown to have dinner at The Hickory Grove Inn. The apple muffins were so different it would be nice to prepare them at home.

Lois Mansberger  
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APPLE MUFFINS