

# Pâté de Foie Québécois

To be totally authentic, this recipe calls for smuggling a bottle of brandy from Quebec. Timid souls, or those living at a distance from La Belle Province may substitute Single Malt Irish Whiskey.

## Ingredients:

- 1 lb. Chicken Liver(s)
- ¼ pound butter (1 stick)
- 1 Vidalia Onion
- 2 oz. Firewater
- 2 Tablespoons Sweet Curry Powder
- 1 Tablespoon fresh ground pepper (white or black)
- 2 oz. Heavy Cream (optional)



## Heuristics:

Melt butter in frying pan over medium heat. Add in curry powder and pepper to pan and stir briefly. (Heating the spices brings out their full flavor.)

Slice the onion into medium size slivers then add to pan. Everything will go through a food processor later, so you don't need to dice it into unidentifiable molecules.

Continue cooking onions over medium heat, stirring periodically, until onions are golden brown, and all moisture from onions is cooked off. This will take at least a half-hour. If you don't do this, the final product will be watery!

Thoroughly wash the chicken liver(s). If you can find one liver that weighs a pound, you are onto something (or on something). Remove gristle, veins or chicken fat globules.

Add liver(s) to pan, continue medium heat while you test the firewater of your choice. This will take about 15 minutes.

Remove pan from burner (yes, you should turn off the burner), and allow it to cool for another 10 minutes. Test firewater again, to be sure. If you have both the Québec brandy AND the Single Malt Irish Whiskey in your house, you will be faced with a difficult decision.

Finally, run the entire concoction through a food processor, adding the 2 oz. (shots) of firewater at that time. Inhale.

***Now get this – if you add the optional heavy cream, it will make the final product lighter! Being health conscious, the chef prefers to omit this final ingredient.***

Pour the slurry of activity into one-cup containers (divide it into two doses – one to share, and one to hoard). Refrigerate for at least four hours before presenting to the discerning palate. Serve with stone ground Canadian crackers or slices of French bread. Then plan a trip to Gaspé & environs.

**Note:** If you double or triple the batch (a very smart thing to do once you realize how delightful it is, and recognizing the productivity/efficiency gained by slicing and sautéing in quantity, as you blend portions of the ingredients in your food processor, pour them into one large bowl and stir, so that the ingredients are evenly divided from batch to batch.

Recipe brought to you as a community service, and officially endorsed by **The Iceman**.