

HANDLEY PINOT NOIR

CHICKEN LIVER TERRINE

Adapted from James Beard

1 cup diced onion
1 pound chicken livers
1 cup chicken stock
1 tablespoon cognac (or brandy)
1/2 teaspoon black pepper

1/2 teaspoon salt
1 teaspoon thyme
1/2 teaspoon allspice
1 1/2 cup softened unsalted butter
1/2 cup heavy cream

Combine onion, livers, stock, and salt in a small saucepan, bring to a boil, lower heat, and simmer for about 10 minutes, or until the livers are cooked. Remove from heat, drain, and let cool.

Place the liver mixture, cognac, and seasonings in a food processor using a steel blade. With the processor running, add the butter one tablespoon at a time until thoroughly incorporated. Spoon into a bowl, and refrigerate for about 15 minutes.

Whip the cream until it forms soft peaks, then fold into the liver mixture. The mixture can be placed into a smooth mold, earthenware terrine, or other serving dish, and refrigerated. When it is solid, it can be un-molded or served as is with thin toasts or on crackers.

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