



## Cucina Chicken Liver Pate

As a rule I am not as fond of New World Syrah as I am of other varietals...that is until our 2005 Syrah was released, a little lighter in body and not such a fruit bomb...I enjoyed pairing it with menu items and it went beautifully with the Cucina chicken liver pate. I was disappointed when it sold out last month...not for long though, I think I like the 2006 even better and it still pairs beautifully with the pate.

The chicken liver pate is one of the most request recipes I receive. It is a refined version of the one my mother made when I was growing up. If you serve this only once in a while the amount of butter should not add up to a tremendous amount in your diet.

1 lb. natural chicken livers, sinew removed  
Extra virgin olive oil  
½ medium onion, chopped  
1 clove garlic minced  
Salt and black pepper  
½ cup Madeira  
12 tablespoons unsalted butter, room temperature  
¾ inch slices of good quality baguette

Place livers in a strainer and drain.

Heat a large heavy bottomed skillet over medium heat and add 1 tablespoon olive oil. Add the onions and season with salt and pepper, cook approximately 10 minutes or until golden brown and totally tender, add the garlic and continue cooking 2 minutes, Remove from the skillet to a small bowl, reserve. Return the same skillet to the burner and increase the heat to medium high. Add one more tablespoon olive oil to the pan. Add the livers; do not move the livers around. Let them caramelize on one side before you turn them, approximately 3 minutes on each side. Once both sides are browned add the onion mixture back to the pan and stir to combine with the livers. Deglaze the pan with the Madeira and reduce until the livers are almost dry. Remove from the heat. Let the liver and onion mixture cool until luke warm.

Place the liver and onion mixture in the bowl of a food processor and process until smooth, with the machine running add the butter a bit at a time.

Place a sieve over a bowl and put the pureed livers into the sieve. Using a rubber spatula press the liver mixture through the sieve into the bowl. Scrape the underside of the sieve into the bowl and discard the solids left behind. Taste the pate and add salt and pepper if needed. Spoon into a crock and keep in the refrigerator until served. If the mixture looks as though it is breaking, put the bowl in the fridge until it has set up a bit, remove and stir briskly to combine. Spoon into a decorative bowl and refrigerate until needed.

To serve, place the pate on a platter and surround with sliced fresh baguette. Serves six.

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