

COMMENT

Entertain with an easy appetizer platter

By **Lori Gysel & Gerry Kentner**
whatscooking@theifp.ca



What's Cookin'

There's nothing quite like summertime and dinner on the deck with friends. This photo was taken at our annual Father's Day dinner last year. This was our appetizer platter.

We've shown you the recipe for the chicken liver pate today, but you'll also see on the platter a vegetable terrine— recipe to be found in one of Martha Stewart's cookbooks. As well as some jumbo shrimp, smoked salmon and fresh bread. Looks like a com-

plicated platter, but it's actually super easy. The terrine and the pate can be made a day or more ahead of time and the salmon and shrimp come right out of the package from the store. All you have to do is arrange it. A few flowers from the garden to garnish and poof, you're done!

Have fun and keep cooking!

Fine Chicken Liver Pate

INGREDIENTS

- 1/2 cup currants
- 2 tbsp brandy
- 1 cup butter (unsalted)
- 1 onion (medium sized), finely chopped
- 2 cloves garlic, crushed
- 1/2 cup 35% cream
- 1 tsp dried thyme
- 2 tsp ground allspice (optional)
- coarse grind salt
- freshly ground black pepper

METHOD

1. Soak currants in brandy for one hour. Meanwhile, cut chicken livers in half; remove any fat and membrane. In skillet, melt one quarter cup butter over medium-high heat; cook onion and garlic for about three minutes, or until softened. Working in batches, add livers, cook for about five minutes, turning several times, or until



golden brown on outside but slightly pink on inside. Set aside and continue cooking more livers in butter until done.

2. In food processor, combine cooked liver, onions, garlic, any remaining butter, 35% cream, spices and process until smooth. Transfer to a bowl, stir in currant mixture. Season with salt and pepper.

3. Transfer to a serving crock or bowl. Refrigerate overnight. Serve with toast or crostini or a fresh baguette.

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