

## Pate with Traminette



### Ingredients

- 15 tbsp (~1 cup) unsalted butter
- $\frac{3}{4}$  - 1lb chicken livers, rinsed and drained
- $\frac{1}{2}$  lb white mushrooms, sliced
- $\frac{1}{2}$  cup chopped scallions (white and green parts only, about 3 scallions)
- 1 tbsp minced garlic
- 1 tsp paprika
- Coarse salt
- $\frac{1}{2}$  cup Traminette
- 1 tsp fresh thyme

### Directions

Melt 3 tbs butter in large skillet over medium-high heat.

Add livers, mushrooms, scallions, garlic, and paprika. Cook, stirring occasionally, until livers are cooked through (about 5 minutes)

Add Traminette and thyme. Reduce heat to low, cover, and cook until mushrooms are very soft (about 10 minutes). Let cool completely.

Process mixture and remaining 12 tbsp butter in a food processor until smooth. Stir in  $1\frac{1}{2}$  tsp salt.

Transfer to an airtight container; cover with plastic wrap directly on the surface. Refrigerate until firm (at least 2 hours).

Serve with crackers as an appetizer or use as a layer in Beef Wellington for a delicious holiday dinner.