

Pate Chez Nous

Fits an 8 cup loaf pan (9 x 5 x 3) or two pans 4 ½ x 3 x 2 ¼.

In a small bowl, lightly beat	1 egg
Place on a saucer	2 cloves garlic squeezed through a press
Add to garlic and mash until smooth	2 tsps. salt
Add garlic mixture to egg with: Mix Ingredients together well	½ tsp. freshly ground black pepper ¾ tsp. dried oregano ¼ tsp. dried thyme ¼ sp. ground clove
Transfer egg mixture to large bowl with: Mix pate very thoroughly	1 ½ lb. ground beef (very lean) 1 ½ lb. ground lean pork 1 large celery stalk, chopped fine 1/3 cup uncooked oatmeal ¼ cup finely chopped fresh parsley 1/3 cup dry red wine
Additional ingredients	2-4 small bay leaves 4-6 bacon slices to cover pans 1 envelope unflavored gelatin 2 Tbsps. Cognac 1 ½ cup beef boullion
Garnish	chopped parsley cornichons

Pack mixture unto buttered loaf pan, pressing it firmly into the corners to avoid air holes. Flatten the top and push a bay leaf between loaf and pan at the center of the long sides. Cover the top with bacon slices. Bake uncovered at 350 for 1 ½ hours—until loaf has pulled away from sides and juices are clear.

Remove from oven. Let stand 15 minutes. Then loosen loaf from bottom and sides of pan with a knife. Leave in pan with cooking juices. In small pan, moisten gelatin with cognac and whisk in cool broth. Heat to boiling and pour Into pans. if necessary, weight pans on top so broth surrounds loaf. When loaf is room temperature, chill, covered tightly. May age for 1-2 days. Before serving, skim off and discard any fat that has risen to the top.

To serve, run knife around edges to loosen (may need a hot towel). Peel off and discard bacon slices. Turn out and discard bay leaves. if serving as an appetizer keep aspic along sides of slices; if serving as an hors d'oeuvre, trim aspic and discard. Slice pate and garnish with parsley and cornichons. Thinly sliced French bread, Hellmans mayonnaise mixed with Dijon mustard and a sweet relish such as cranberry-orange make excellent accompaniments.

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