



# Chicken-Liver Pâté

Recipe from Javier Huerta

Adapted by Sam Sifton

**YIELD** 6 to 8 servings

**TIME** 20 minutes, plus chilling

You could serve this chicken pâté as an appetizer at a dinner party, or simply as a light (really!) supper or a sandwich spread. It takes less than a half-hour to prepare, and it will firm up in the refrigerator in a few hours. Simply pack the mixture into a bowl or glass jar, cover and refrigerate. —**Sam Sifton**

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## INGREDIENTS

**8 tablespoons unsalted butter, cut into cubes**

**2 medium shallots, peeled and finely chopped**

**1 pint fresh chicken livers, approximately 1 pound, trimmed**

**1 tablespoon fresh thyme leaves, chopped**

**1/3 cup Madeira or port**

**3 tablespoons heavy cream, plus more as needed**

**Kosher salt to taste**

## PREPARATION

### Step 1

Put a large, heavy sauté pan over medium heat, and melt 4 tablespoons of the butter until it begins to foam. Add the shallots, and sauté them until translucent, being careful not to allow them to brown. Add the livers, thyme and Madeira or port, and bring the heat to high. Cook, occasionally stirring the livers around in the pan with a spoon, until the wine has reduced and the livers are lightly browned but still very soft and pink on the inside, approximately 5 minutes.

### Step 2

Remove the pan from the stove, and put its contents into a blender or food processor, along with the cream and the remaining butter. Purée until smooth, adding a little more cream if necessary. Taste and adjust seasoning, adding salt if necessary.

### Step 3

Pack the pâté into a glass jar or bowl, then smooth the top with a spatula. Cover with plastic wrap and refrigerate until firm, about two hours or up to five days. Serve with