

# Family Recipes



## Economic Foie Gras

1/2 pound trimmed chicken livers  
1-1/4 teaspoons salt  
2-3 oz butter  
2 teaspoons worcester sauce  
1 teaspoon mustard  
1/2 teaspoon nutmeg  
1/4 teaspoon cloves  
1/8 teaspoon cayenne  
1 medium onion finely chopped



Cover chicken livers with water in a small pan and bring to a boil. Then reduce heat and simmer for about 15 minutes. Add salt and simmer further 5 minutes until tender. Cool in the liquid.

Process in a food processor chicken livers, butter, worcester sauce, mustard, nutmeg, cloves, cayenne pepper, and onion add the stock as required to make a smooth paste. Season to taste.

Keep in small pots covered with cling foil and refrigerate at least 24 hours before serving.