

# Liver Pâté

Yield: 10 min  
Total Time: 115 min

Recipe from: <https://www.recipeschoose.com/recipes/east-pate-recipe>

## Ingredients:

- 1 pound ground pork or chopped pork shoulder
- 1 pound liver chicken, calf's, or pig's, trimmed of connective tissue, diced
- 1 tablespoon cognac or brandy
- 1 tablespoon Madeira or sherry
- 1 clove garlic
- 2 sprays parsley
- 1/2 shallot or small white onion
- 1/4 teaspoon powdered ginger
- 1/8 teaspoon clove
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 dash Tabasco or cayenne
- sliced bacon about 1/2 lb

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 160 milligrams
4. Fat: 12 grams
5. Protein: 17 grams
6. SaturatedFat: 4.5 grams
7. Sodium: 320 milligrams

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