



## COUNTRY-STYLE PÂTÉ PAIRED WITH 2013 SYRAH, SERVES 6

### INGREDIENTS

1 Tablespoon Butter  
½ Cup Yellow onion, diced small  
1 Pound Ground pork  
½ Pound Bacon, finely diced  
6 oz. Chicken livers, diced small  
1/3 cup Pistachio Nuts, whole  
1 Egg, large  
2 Tablespoons Heavy cream

2 Teaspoons Thyme leaves, fresh  
1 Teaspoon Pâté Spice  
1 Tablespoon Garlic, minced  
1½ Kosher Salt  
2 tablespoons Cornichons,  
diced small  
2 Bay Leaves, dry  
8 Strips Bacon

### PÂTÉ SPICE RECIPE

1 Teaspoon Grams Ground Cloves  
1 Teaspoon Grams Ground Nutmeg  
1 Teaspoon Ground Ginger  
1 Teaspoon Ground Coriander  
2 Teaspoons Ground Cinnamon  
1 Tablespoon White Pepper

Combine all seasonings and store unused mixture in an airtight container.

### METHOD

1. Preheat the oven to 350° F.
2. In a sauté pan over medium low heat, sweat the onion with the butter until translucent, about 5 minutes. Set aside to cool.
3. Meanwhile, in a large bowl, combine ground pork, diced bacon and chopped liver until evenly distributed.
4. In a separate bowl mix the egg, heavy cream, thyme, pâté spice, garlic, and salt until well combined.
5. Next, add the cooked onions, egg mixture, and cornichons to the meat mixture until well combined.
6. Place 4 mini loaf pans on a baking tray and put a 1 bay leaf into the bottom of each mini loaf pan. Line the form with bacon, slightly overlapping, and allowing the ends to hang over the form.
7. Add the pâté mixture to each bacon lined loaf pan so all pans are evenly filled.
8. Pick up and tap each loaf pan against a counter several times, to bring out any bubbles that might have formed and to compact the meat mixture in. Wrap the bacon ends over the top of the pâté mixture and cover each loaf pan with foil.
9. Place 2 loaf pans inside a 9x13 dish and pour boiling water around the loaf pan so it ½ way up the sides of the loaf pans.
10. Place the pâtés in the oven and bake until the thermometer registers 165° F.
11. Remove the baking pan from the oven. Remove loaf pans from water bath and discard the liquid. Place the loaf pans back into the baking dish. Place a baking tray on top of the pates to compress it and make it less crumbly when cutting. When the pate has cooled to room temperature, remove the weight, clean the outside of the loaf pans and refrigerate for about 5-6 hours or overnight.
12. When ready to serve, place the loaf pan into a bowl of hot water for about 20-30 seconds. Unwrap the foil from the top, place a plate or serving board on top and with one swift motion invert the pâté onto the plate. For cleaner cuts, dip a knife into hot water, wipe it and then cut the terrine into slices. Serve with Cumberland sauce, pickles and fresh loaf of bread.