

:: Country Pate ::

Ingredients

2 tbsp. salad oil
1/4 lb. mushrooms, chopped
1 med. onion
1 sm. garlic clove, minced
1/4 c. cooking sherry
1 tsp. salt
1/2 tsp. cracked pepper
1/2 tsp. thyme leaves
1/8 tsp. ground nutmeg
1/2 lb. ground pork
1/2 lb. ground chicken
1/4 lb. sausage
1/4 c. shelled pistachios
1 egg
1/3 c. chopped parsley
8 oz. pkg. sliced bacon

Procedure

1. In 3 quart saucepan, over medium heat, in hot salad oil, cook mushrooms, onion, and garlic until tender, about 5 minutes, stirring occasionally. Add sherry, salt, pepper, thyme, and nutmeg; heat to boiling. Reduce heat to low, simmer 5 minutes, stirring occasionally. Remove from heat.
2. Stir in pork, chicken, sausage, pistachios, egg, and 2 tablespoon parsley. (Wrap remaining parsley with plastic wrap and refrigerate for garnish.) With wooden spoon beat until well mixed.
3. Line bottom and sides of 8 1/2 x 4 1/2 inch loaf pan with bacon, letting bacon slices hang over sides of pan. Reserve some for top of loaf.
4. Spoon meat mixture evenly into pan, packing firmly to press out air pockets. Fold bacon over meat mixture; top with remaining bacon. Bake in 350 degree oven 1 1/4 hours. Remove from oven, cover, and refrigerate overnight.

Just before serving: Dip pan in 2 inches hot water for 15 seconds. Lift from water and carefully run metal spatula between pate and side of pan, invert on to platter. Carefully scrape excess fat from pate. Garnish sides with reserved parsley.

Makes 2 pounds pate or 16 first course servings.