

# Tim Farmer's Country Kitchen

## LIVER PATE

*Butter*

*1 ½ yellow sweet onion*

*Salt and Pepper*

*3 garlic cloves*

*Pork livers, chopped*

Melt butter in saucepan and add onions until soft. Season with salt and pepper. Add garlic and stir for 1-2 minutes. Add

pork livers and stir until cooked throughout. Add to food processor.

*1/3 cup heavy cream*

*¼ cup brandy*

*½ package cream cheese*

Add cream and brandy and process until smooth. Season as needed. Add cream cheese and process again until smooth. Pour in dish and rest in fridge for one hour. Serve with Ritz crackers.



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