



COURSE #34: CHICKEN LIVER MOUSSE

Recipe courtesy of Chef Isaac Toups of Toups' Meatery



Ingredients

- 2 lbs chicken liver, rinsed
- 3/4 lbs butter at room temperature, cut into 1 inch cubes
- 3/4 lbs cream cheese at room temperature, 1 inch cubes
- 1/4 C port
- 2 T bourbon
- 2 T sugar
- 1/2 t pink salt
- Salt and white pepper to taste

Instructions

In a medium hot pan, cook the livers until medium rare. Add alcohols, sugar, and salt and remove from heat and pan when the livers are just cooked through. You want them to cool off, but not to be chilled completely. In a food processor, add the liver, cream cheese and butter; pulse until completely smooth. Add salt and white pepper to taste as needed.

Note: This versatile recipe can be adapted with other spirits and spice blends. For example, clove and nutmeg are good for winter, and lemon zest is perfect for summer.