

Country Pâté (Bordeaux book)

	{Chicken livers
Equal parts	{Sausage meat
	{Unsalted pork fat
a drop	Congac
to taste	Salt
to taste	Pepper
?	Finely chopped shallots

Chop together the chicken livers, sausage meat, and pork fat. Mix into terrine. Bake at medium heat for one hour – until juice rises. Serve. (It's even better after 2 or 3 days.)