

Pâté With Pistachios

- 1 pound lean pork, cut into 1-inch cubes
- $\frac{3}{4}$ pound lean veal, cut into 1-inch cubes
- $\frac{1}{2}$ pound cooked ham in one slab
- $\frac{1}{2}$ pound chicken livers
- 1 tablespoon butter
- $\frac{1}{2}$ cup coarsely chopped shallots
- $\frac{1}{4}$ teaspoon dried thyme
- $\frac{1}{4}$ bay leaf, crumbled
- $\frac{1}{2}$ cup shelled toasted pistachios
- $\frac{1}{8}$ teaspoon ground allspice
- $\frac{1}{8}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon freshly grated nutmeg
- Pinch of cinnamon
- Pinch of cayenne pepper
- $\frac{1}{2}$ cup dry white wine
- Salt to taste if desired

mixing bowl.

7. Put pork into the container of a food processor or electric blender and blend a little coarser than store-bought hamburger. Add pork to veal.

8. Put liver mixture into the container of a food processor or electric blender and blend as finely as possible. Pour and scrape this into the bowl with pork and veal. Add the reserved two cups of cubed ham and the pistachios. Add allspice, cloves, nutmeg, cinnamon, cayenne, wine, salt, and pepper and blend well with fingers. To test mixture for seasoning, shape a small portion of the mixture into a patty and cook, turning once, in nonstick skillet until cooked through.

Freshly ground pepper to taste

- 3 slices lean bacon.
- 1. Preheat oven to 425 degrees.
- 2. Cut pork and veal into cubes and set aside.
- 3. Cut ham into $\frac{1}{2}$ -inch cubes. There should be about 2 cups. Set aside.
- 4. Carefully trim chicken livers. Cut off and discard any connecting membranes.
- 5. Heat butter in a heavy skillet and add shallots. Cook briefly, stirring. Add chicken livers and sprinkle with thyme and bay leaf. Cook about 2 minutes, stirring occasionally.
- 6. Put cubed veal into the container of a food processor or electric blender and blend slightly finer than store-bought hamburger. Empty veal into a

mixing bowl. Taste the patty and adjust seasonings as desired.

9. Pack the mixture into a 5- or 6-cup loaf pan. Smooth over the top, rounding it slightly. Place bacon slices on top. Cover closely with foil and place pâté in a heatproof baking dish. Set the dish on the stove and pour boiling water around loaf pan. Bring the water to the boil. Place the pâté in the water bath in the oven and bake 45 minutes or to an internal temperature (using meat thermometer) of 150 degrees. Remove pâté from oven, then from water bath, and let stand until ready to serve.

10. This pâté is excellent hot or cold. Cut it crosswise into slices and serve.

Yield: 6 to 10 servings.