

Brandy Infused Chicken Liver Pâté Ingredients

- 10 – 12 medium sized chicken livers (about 500 – 700 grams)
- 1 full garlic bulb
- 2 whole white onions
- Fresh ground black pepper to taste (about 1 teaspoon)
- Himalayan rock salt to taste (about 1 teaspoon)
- Dried Oregano to taste (about 1 teaspoon)
- Dried Rosemary to taste (about 1 teaspoon)
- Paprika (1/2 teaspoon – be careful this gets spicy fast)
- Brandy (6 ounces – 8 ounces)

Instructions

- Sautée garlic and onions on low heat until translucent (10 – 12 mins) while seasoning with salt and pepper.
- Sautée chicken livers on low heat for 7 mins while seasoning with all herbs and spices, turn to high heat and flip. Sautee for 2 mins while still on high heat, add brandy. Flambé if you know how to do safely.
- Allow alcohol to burn for 30 secs, cover to put out flames, turn to low heat and cook for 2 more mins.
- Place all ingredients in blender and mix until fully liquidized. Pour into small serving dishes or ramekins.

Video instructions available at the Caveman in Japan YouTube Channel

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