



Liver pateé (Malle Kollom)

1 lb	Calf or young beef liver
½ lb	Side pork with rind cut off
1	Onion
1	Carrot (small)
1 ts	Salt (not, if using salt cured pork)
3-4 corns	Pepper
½	Bay leaf
¼ lb	Butter
2 tbl	Vodka, brandy, schnapps, slivovitz (my favorite) or lemon juice

1. Soak liver in cold water for at least an hour, cut into 2" pieces.
2. Dice pork and braise with liver, adding some boiling water, vegetables and spices.
3. Simmer covered until the liver is tender. Remove the bay leaf, also the peppercorns, if you prefer.
4. Work in blender.
5. Add butter and cream.
6. Add the brandy or other.
7. Turn into bowls, cover with plastic wrap, cool.

Depending on the amount of liquid added, use as a spread or demold and cut thin slices, decorate with lemon slice halves.

Liver Pateé (Zoja Vaga)

1 lb	Beef liver
½ lb	Bacon
1	Onion
1	Carrot
½	Celery
3-4 corns	Pepper
½	Bay leaf
3-4 corns	Allspice
¼ lb	Butter (melted)
2 tbl	Lemon juice

1. Soak liver in cold water for at least an hour, cut into 2" pieces.
2. Dice pork and braise with liver.
3. Add some boiling water, vegetables and spices.
4. Simmer covered until the liver is tender.
5. Remove the bay leaf, also the spices and vegetables.

6. Process liver and bacon with meat grinder.
7. Put meat mixture in blender, and add bouillon.
8. Add melted butter and cream it.
9. Season with lemon juice
10. Turn into bowls, cover with plastic wrap, cool.