

Country Paté

I used less bacon than the original recipe called for and it was fine. I looked for bacon that was thinly sliced. The next time I make this I will add chopped pistachio nuts. This is great for a large gathering. Wrapped up it will last for a week in the fridge. I used it on several occasions as appetizers. I sliced my pate very thin and sprinkled it with French truffled sea salt that my friend brought from Provence. Any coarse sea salt will do. I served it with Bavarian style coarse mustard (Dijon is fine), cornichons (small pickles) and crispy rye crackers. I also served it with a baguette.

Ingredients:

Yields 20 - 30 servings

3/4 cup brandy
3 TBS. butter
1 cup minced red onions
2 1/2 pound ground pork
3 TBS. petite sweet red peppers
1 pound or more lightly smoked bacon

3 garlic cloves, pressed
2 1/2 tsp. salt
3 tsp. fresh thyme
1 1/2 tsp. allspice
1 tsp. freshly ground pepper
2 large eggs, lightly beaten
1/3 cup whipping cream
1 6 ounce ham steak, cut crosswise into 1/4-inch thick strips
coarse sea salt

Directions:

Set rack at lowest position in oven and preheat to 350° Fahrenheit.
Boil brandy until reduced to 1/2 cup, about 2 minutes. Cool.
Melt butter in skillet over medium heat. Add onion and sauté until soft and translucent but not brown, about 8 minutes.
Leave 8-10 slices of bacon to line the pan for the pâté, chop the rest of the bacon.
Combine ground pork and chopped bacon in large bowl. Using your fingertips mix together until well blended. Add sautéed onion, garlic, 2 1/2 tsp. salt, thyme, allspice, and pepper to bowl with pork mixture and stir until incorporated. Add eggs, cream, and reduced brandy. Mix until well blended. I used my hands.

Line 9x5x3-inch metal loaf bowl with bacon slices, arranging 6 slices across width of pan and 3 slices cut in one half on each short side of pan and overlapping pan on all sides.

Using your hands, lightly and evenly press half of the meat mixture onto the bottom of pan a top the bacon slices. Arrange ham strips over in a single layer. Top with remaining meat mixture. Fold bacon slices over, covering most of the pâté. Cover pan tightly with foil. Place pan in 13x9x2-inch baking pan and transfer to oven. Pour boiling water into baking pan to come halfway up on sides of loaf pan. Bake pâté until a thermometer inserted through the foil into center registers 155° Fahrenheit, about 2 hours and 15 minutes.

Remove loaf pan from baking pan and transfer to rimmed baking sheet. Place heavy skillet or something heavy (I used a container of broth with 5 pound weights on top). Chill overnight. The recipe says you can do this 4 days ahead, I did it one night ahead. Place loaf pan with pâté in larger pan of hot water for about three minutes. Invert pâté onto platter, discard fat from platter and wipe clean. Cut pâté crosswise into 1/2 inch or less slices. Wrap whatever you don't use in foil and a plastic bag and store in the fridge. Serve with mustard, pickles and bread.

Guten Appetit

Recipe adopted from Epicurious.com