

LIVER PÂTÉ EN MASQUE

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| 2 envelopes unflavored gelatin | 2 tablespoons brandy extract (optional) |
| 1 cup hot bouillon | 2 teaspoons onion powder |
| 1 pound cooked liver, cut up | ½ teaspoon salt |
| 2 cups drained, canned French-style green beans | ⅛ teaspoon pepper |
| ¼ cup buttermilk | ⅛ teaspoon thyme leaves |
| 2 tablespoons parsley flakes | ⅛ teaspoon nutmeg |
| 2 tablespoons wine vinegar | GLAZE (see Card #12) |
| 2 tablespoons prepared mustard | Chicory to garnish |
| | Radish slices to garnish |

Sprinkle gelatin over bouillon in blender container. Add remaining ingredients, except Glaze and garnishes. Process at medium speed, until mixture is smooth. Pour into 1-quart mold. Chill until firm. Unmold and place on flat platter. Coat with Glaze. Chill.

Transfer excess Glaze from platter to small pan. Place pan over a bowl of warm water and stir vigorously until syrupy. Spoon Glaze over liver loaf 3 or 4 times (or until Glaze is all used), chilling until set after each coating. Garnish with chicory and radish slices. Divide evenly. Makes 4 luncheon servings.