

Deer Liver Paté©

- 1 pound deer liver, skinned and cut into large pieces
- 1 cup buttermilk or milk
- 1 stick (1/2 cup) unsalted butter, cubed and divided
- 1 tablespoon bacon fat
- 1 cup onion, diced
- 1/4 cup shallot, diced
- 1 tablespoon minced garlic
- 1/2 tablespoon chopped fresh thyme
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup dry sherry or cognac
- 1/2 cup parsley, coarsely chopped
- 1 teaspoon black truffle oil (optional)

Soak the skinned liver in buttermilk for a minimum of one hour. In a large skillet, over medium high heat, melt 4 tablespoons of butter and the tablespoon of bacon fat. Add the onions and shallots, cook until soft, about 3 minutes. Add the garlic and cook another 30 seconds. Add the deer liver, bay leaves, thyme, salt and pepper. Cook until the livers are browned on the outside and still slightly pink on the inside, 3 to 5 minutes. Add the sherry and cook until most of the liquid is evaporated and the liver is cooked through. Do not overcook.

Let cool. Discard bay leaves, add liver mixture, parsley and truffle oil to a food processor, puree. Stop and scrape down the sides occasionally. Add the softened butter pieces and pulse to blend. Add more salt and pepper if needed. Pack paté into ramekins, cover with plastic wrap and refrigerate for six hours.