

Picnic recipes

PATE DE CAMPAGNE

From Thad Lyman

Ingredients:

For the meat:

- 2 1/2 lbs pork butt or scraps
- 8 oz duck livers (approx. 1 cup; if unavailable, any poultry livers will work)
- 1/4 oz minced garlic (approx. 1 tbsp)
- 4 oz chopped onion (approx. 3/4 cup)
- 1/2 oz parsley, minced (approx. 1/3 cup)
- 1 1/2 oz salt (approx. 2 tbsp)
- 1/2 tsp TCM (pink salt or curing salt)
- 1/2 tsp confit spice
- 1/2 tsp ground black pepper

For the panada:

- 4 oz cream (approx. 1/2 cup)
- 2 eggs
- 2 1/2 oz flour (approx. 2/3 cup, lightly packed)
- 2 oz brandy

Instructions:

- Cut pork into 2-inch cubes and trim off sinew. Toss the pork with salt, pepper, confit spice and TCM. Grind through medium grinder plate or pulse in a food processor.
- Sweat onions and garlic in a sauté pan. Add the liver, garlic, onion and parsley to mixture and pass through a

small grinder plate or pulse together with pork in food processor until ingredients are incorporated. Don't process until smooth; you want it to be chunky.

- For the panada, add all ingredients to a blender and blend on high until liquefied. Fold panada into meat mixture if mixing by hand or pulse into mixture in food processor. Don't overprocess! Some chunks are OK; you are not trying to create a smooth emulsion.
- Line terrine mold (or use a small loaf pan; recipe yields about one quart) with plastic wrap and then caul fat; or you can use super thin bacon or pancetta. Place in a warm water bath and bake in a 300-degree oven until

an internal temperature of 139° is reached.

- Chill in an ice bath. Remove from terrine mold, rewrap in plastic wrap and store in a very cold cooler.

Serving suggestion: Serve pate with a crusty bread accompanied by a high-quality mustard and dill pickles or radishes. **Wine pairing suggestion:** J. Scott Roussane or Kana Masterpiece White Rhone Blend.

Note: Remember to keep all proteins as cold as possible. Work with everything in an ice bath. Instructions below provide the option of using the grinder plates on a KitchenAid or mixing ingredients in a food processor.

