



Chicken Liver Mousse

- ¾ pound chicken livers
- Salt and freshly ground black pepper to taste
- ¼ bay leaf, broken into small pieces
- 1 sprig fresh thyme or ½ teaspoon dry
- ½ teaspoon ground allspice
- ½ teaspoon ground cumin
- ½ teaspoon ground cinnamon
- Pinch cayenne pepper
- ¼ pound butter or melted chicken fat
- ½ cup thinly sliced shallots
- ¼ pound mushrooms, thinly sliced, about 2 cups
- 1 tablespoon cognac

Pick over livers to remove and discard tough connecting tissue or blemished portions. Put livers in a bowl and add salt, pepper, bay leaf, thyme, allspice, cumin, cinnamon and cayenne.

Heat butter in heavy skillet over medium heat; add shallots and mushrooms. Cook,
(See BOOK on F7)