



LaMancha Pate

- ½ lb (2 cubes) Butter
- 1 lb Fresh Venison Liver (Ok, I know it is hard to come by so you can use Elk or Bear) (Ok, Ok, so those are hard to get too. You can use lamb or beef.)
- ½ lb Mushrooms
- 1 Red Onion diced
- 6 Garlic cloves diced
- 1 tsp Season Salt
- 2 tsp Fresh Rosemary, 1 tsp dried may be substituted for fresh
- ½ tsp Oregano
- 1 tsp Dry Mustard
- 1 bottle LaMancha, 2/3 cup for the Pate, the rest is for you to enjoy
- Pepper to taste

If you want it a little hot, add some horseradish.

Melt one cube of butter in large skillet over low heat. Add mushrooms, garlic and onion. Sauté for 3 to 5 minutes. Add liver and cook until liver is tan on one side then turn and cook until tan on both sides. Add salt, pepper, rosemary, oregano, mustard and 2/3 cup of LaMancha to skillet. Pour glass of LaMancha for the cook. Cover and simmer until liver is cooked thoroughly. Remove cover and reduce liquid in half. Remove from heat to allow cooling. Cut remaining cube of butter into pieces and place in food processor or blender. Add some of the cooked liver and sautéed ingredients into processor or blender. Blend until smooth and repeat until all ingredients have been blended into a smooth texture. Remove from processor and place into serving vessel that can be refrigerated. Refrigerate for 24 hours to allow flavors to blend together. Serve with slices of French bread.

Mike