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# Goose Liver Pate + Port Syrup

**Recipe by Chef Jeffrey Trujillo**

**Tweeds Restaurant and Buffalo Bar, Riverhead, NY**

## Ingredients

1 2-lb. Pack Goose Livers

½ lb Bacon, chopped

1 large Spanish Onion, sliced  
(or other sweet yellow onion)

8 oz. Ruby Port

8 oz. Mayonnaise

Render bacon in pan until crisp. Remove bacon and set aside, reserving bacon grease. Sauté sliced onion in ½ of the reserved bacon grease.

When onion slices are golden add port and cook for 3 minutes. Set aside.

Sauté livers in remaining ½ of reserved bacon grease to medium doneness (slightly pink inside). Set aside.

Puree livers, bacon, and onions while still warm in food processor. Add mayonnaise, salt and pepper to taste, and chill immediately (spread into a shallow pan for best chilling).

When chilled, spoon or pipe with pastry bag onto crackers, brioche, crostini, etc. Garnish with snipped chives or Port Syrup.

## Port Syrup:

(to use up the remainder of the bottle!)

Heat 8 oz. of Ruby Port in a sauce pan over medium high heat until reduced by two thirds.

This thickens the port and intensifies the flavor, making a wonderful syrup for garnish.

Notes:

**Additional Recipes:** [www.gooseproducts.com](http://www.gooseproducts.com)