

Dinner and A Book Episode 611

Menu:

Champagne: either Veuve Cliquot or Perrier and Jouet--very chilled and served in champagne flutes

4 appetizers:

Stuffed Eggs

Potatoes with Sour Cream and Caviar

Chicken Liver Pate

Asparagus Tips wrapped in Proscuitto

Stuffed Eggs

Boil 6 eggs. Cool, slice in half lengthwise. Put yolks in a bowl and add 1/2 cup mayonnaise, 1 T. capers, 1 T. Dijon mustard, 1 T. soy sauce, 1 T. hot chili sauce. Mix well. Stuff eggs and sprinkle with chopped parsley. Serves 16.

Potatoes with Sour Cream and Caviar

Boil 8 new potatoes. Cool in refrigerator overnight. Slice in half and scoop out 1 T. of potato. Fill with 1 T. Sour cream. Top with 1 T. Beluga caviar. Sprinkle with chopped parsley. Serves 16.

Asparagus Tips Wrapped in Proscuitto

Wrap 16 steamed asparagus tips in 1/2 slice Proscuitto. Fix with a decorative toothpick. Serves 16

Chicken Liver Pate

Chop 1 Granny Smith apple and 1/2 onion. Sauté in a lovely copper pan. (Any saucepan will work well). Meanwhile add water to a pan and place about 10 chicken livers in the water. Cook for about 20 minutes. Put all ingredients in a blender and blend for 1 minute. Place the mixture in a bowl, maybe even a small duck bowl, and cover with clarified butter. Cool overnight in the refrigerator.

To serve, scrape butter off the pate and spread on pumpernickel rounds. Top with slices and rounds of gherkins. Serves 16. For a party, invite 8 guests, arrange all appetizers on a variety of platters and serve