

# Tim Farmer's Country Kitchen

## WILD TURKEY PATE

*1 stick butter  
1 small onion, chopped  
2-3 garlic cloves, chopped  
Turkey leg (boiled until tender)  
¼ teaspoon sage  
½ teaspoon oregano  
¼ teaspoon thyme  
Dash of marjoram  
1/3 teaspoon allspice  
½ teaspoon salt  
¼ teaspoon pepper  
1 cup livers  
2 tablespoons bourbon  
1-2 tablespoons clarified butter.*



Melt butter in pan. Add vegetables to pan and cook until tender. Remove meat from turkey leg and chop into small pieces and set aside. Stir in spices and add livers. Cook until done. Add in bourbon and cook until reduced. Cool and put in food processor. Add turkey meat and process until smooth. Pour in serving dish and top with 1-2 tablespoons of clarified butter. Let sit in fridge for 2 hours.

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