



recipe card

2026

NAME OF DISH

Elk Liver Paté

CATEGORY

Elk

PREP TIME

20-30 mins

COOK TIME

20 Minutes

INGREDIENTS

- 1lb elk liver (prepared)
- 3 Tbsp butter
- ½ pound mushrooms
- 1 bunch green onions, chopped
- ⅓ cup dry white wine
- 1 clove garlic, mashed
- ½ tsp dried mustard
- ¼ tsp dried dill
- ¼ tsp dried rosemary
- 1 Tbsp lemon juice
- ½ stick butter, softened
- Sea salt

PREPARATION OF LIVER

- Clean liver and remove the surrounding filament, otherwise it will curl when cooked. Slice the liver into ¼ - ⅜ inch thick. Soak in lemon juice for several hours to help draw out impurities & give it a nicer texture.

directions

- Melt butter in a heavy skillet
- Wash, dry and coarsely chop mushrooms
- Add liver, onions, mushrooms to the melted butter. Cook, stirring occasionally, for about 10 minutes until liver is browned.
- Add wine, garlic, mustard, lemon juice & herbs.

Bring to a simmer and cook until liquid is gone.

- Allow to cool. Process in a food processor with softened butter.

notes

Serve with sourdough bread, whole grain crackers or triangle croutons.

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