

# Country Terrine

4 Servings

## MEAT MIXTURE

- 1/4 c onions, chopped
- 1 Tsp oil
- 2 cup diced meat, ham, chicken or beef cooked
- 3 Tsp celery minced
- 1 Tsp green bell pepper minced
- 1 Tsp fresh parsley minced
- 1 tea spoon oregano dried
- 1 tsp paprika
- or pinch cayenne pepper
- 2 tsp lemon juice
- 2 Tsp breadcrumbs
- 1 large egg


## ROLLING MIXTURE

- 2 cups fresh bread crumbs
- 2 large eggs
- Oil for frying
- White Sauce
- salt and black pepper to taste



1. Grind liver, add cream, and let stand for 1 hour. Grind pork fat with pork.
2. In a frying pan, sauté onion in butter for 5 minutes. Add garlic, parsley, basil, and thyme. Remove from heat.
3. Heat oven to 350F.
4. In a large mixing bowl, combine liver mixture, pork, herb mixture, eggs, salt, pepper, flour, and brandy. Mix well. Fry a patty and adjust seasoning.
5. Put bacon in the bottom of a 9- by 5-inch loaf pan. Pour in meat mixture. Put bay leaves on top. Seal tightly with foil, put loaf pan in a larger pan, and add water to come halfway up the terrine.
6. Place in the oven and cook for 1 to 1 1/2 hours. Remove from the water bath and cool completely. Place a brick on it weight down evenly and refrigerate overnight. Slice and serve.

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