

PÂTÉ CHINOIS

Ingredients

- 1 pound of new potatoes
- 2 tablespoons of milk
- 2 tablespoons of butter
- ½ onion, minced
- 1 teaspoon of oil
- 1 pound of lean ground beef
- 2 tablespoons of chives, minced
- 3 tablespoons of parsley, chopped¹
- 3 cloves of garlic, minced
- 1 can of creamed corn
- salt and pepper
- paprika

Boil the potatoes in lightly salted water until you can pierce them easily with a fork. Drain them and mash them with the milk and butter.

Sweat the onion in the oil. Add the ground beef and cook completely. Remove any excess fat. Salt and pepper the beef and add the herbs and garlic. Place the mixture in the bottom of an oven-proof dish. Salt the corn lightly, and spread it over the meat. Cover the meat and corn with the mashed potatoes. Sprinkle with paprika. Bake in a preheated oven at 350o F. for about 25 minutes. Serves 6.

ACTIVITIES

1. Search on line to find the origin of this dish.
2. Search on line to find several recipes for this dish. What differences do you find?
3. What other meats could you substitute for beef?
4. What is the paprika for? Where does it come from?
5. Think of other variations of this dish that could be made by substituting other elements for the different layers.

Notes

¹ You can replace parsley and chives with 3 tablespoons of *herbes salées*.