



Mushroom Paté

Serves 6 – 12 as an appetizer

This rich paté is satisfying as a first course any time, but perfect as a vegetarian alternative to chopped liver at your seder.

Ingredients

1 - 1.5 lbs mushroom, white or brown,
cleaned and sliced
1 large or 2 medium shallots, chopped
¼ cup oil, olive or safflower
2 full stems fresh thyme, leaves pulled
2 cups chopped walnuts
Salt & pepper

Directions

1. In large shallow pan over medium heat, sauté mushrooms and shallots in oil slowly, until they release water and dry out, but don't brown. Season with salt & pepper as they cook.
2. Remove from heat, toss in thyme leaves, and let cool.
3. In a food processor, pulse mushroom and walnuts repeatedly until mixture is tiny pieces or almost completely smooth. Add water a little bit at a time if needed.
4. Serve in bowl garnished with thyme sprig or scoop onto individual plates with green garnish. Serve with matzo crackers, matzo rolls or vegetables.