

Almond Mushroom Pâté

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Ingredients:

2 tablespoons of margarine.
1 small onion, chopped.
1 clove garlic, minced.
1 ½ cups of mushrooms, sliced.
½ teaspoon of tarragon.
1 cup of blanched whole almonds.
1 tablespoon of lemon juice.
2 teaspoons of soy sauce.
Dash of white pepper.
2 tablespoons of cream cheese (optional).

Directions:

Melt the margarine in a skillet.

Add the chopped onion, minced garlic and sliced mushrooms.

Sauté until tender but not browned.

Add the tarragon, then stir until it is softened.

Pour the mixture into a bowl of food processor.

Add the almonds, lemon juice, soy sauce and white pepper, then process until the mixture is smooth.

Add cream cheese if you prefer a more spreadable consistency.

Spoon the pâté into a serving bowl.