

# Mushroom Pâté

*Single recipe makes about 1 cup.*

## Ingredients

### Single Double Triple

4	8	12 tbs	Unsalted butter at room temperature
8	16	24 oz.	Mushrooms
1	2	3	Shallot (or 2 green onions)
2/3	1-1/3	2 tsp	Lemon juice
1/8	1/4	3/8 tsp	Cayenne pepper (to taste) <sup>1</sup>
1/4	1/2	3/4 tsp	Salt

## Recipe:

1. Chop shallots (green onions) in a food processor to very fine.
2. Melt half of the butter in a skillet large enough to hold all ingredients
3. Add the chopped shallots to the skillet, mix briefly and take off the heat.
4. Clean mushrooms, break them in smaller pieces and place them in the food processor. Process until very smooth<sup>2</sup>. You may need to do this in portions if doing triple recipe and depending on the size of your food processor.
5. Add the processed mushroom to the skillet and cook on medium heat until all the liquid has evaporated (about 15 minutes).
6. Transfer to a bowl and add remaining butter, salt, cayenne pepper, and lemon juice. Mix well until butter has melted and incorporated.
7. Let it cool down a little, cover tightly, then place the bowl in a refrigerator. It will keep for a few days.
8. Serve at room temperature with bread, crackers, etc.

## **Notes**

1. Based on Reader's Digest *Cook Now, Serve Later*. 1989. p. 38



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<sup>1</sup> I like my food hot and spicy. Use less and check, add more later if needed. The pâté takes some time to develop hotness.

<sup>2</sup> Do not worry about overprocessing. It is almost impossible.