

Mushroom Pate'

from Kim Triolo, taken from *Everyday Feasts*

8oz. mushrooms, sliced

2 T butter

½ C scallion, finely chopped (white parts only)

1 ½ t garlic, finely chopped

1/3 C chicken broth

2 T butter, softened

4 oz. cream cheese, softened

2 T scallion, finely chopped (green part only)

Salt & pepper, to taste

1 or 2 scallions, finely chopped (for garnish)

Add mushrooms to food processor and pulse until finely chopped (3 or 4 times). Melt 2T of butter on high heat and sautee' mushrooms for 2 minutes or until darkened. Add the scallion bulbs and garlic. Cook for 1 minute. Add the chicken broth and cook for 3 to 5 minutes, until the liquid evaporates, stirring frequently.

Remove mixture from heat and let cool slightly. Add 2T softened butter and cream cheese. Mix well. Stir in scallion tops and salt & pepper to taste. Spoon into a serving dish and chill, covered, for 8 hours or longer.

Let stand at room temperature for 30-60 minutes before serving. Garnish with chopped scallions and serve with water crackers.