

Shiitake Mushroom Pâté

(Makes 12-16 Servings)

Shiitake mushrooms - cleaned, trimmed, halved	2 pounds
Minced garlic	1 tbsp
Onion - coarsely chopped	½ of a large onion
Cream cheese - softened	8 ounces
Sour cream	½ cup
Parmesan cheese - grated	1/4 cup
Eggs	3 large
Bread crumbs - soft	1 cup
Dried thyme	1 tbsp
Dried basil	2 tbsp
Dried oregano	1 ½ tsp
Salt	1 tbsp
Pepper	1 tsp

Preheat oven to 350° F.

Combine cream cheese, sour cream, Parmesan cheese & eggs in food processor and process until smooth.

Put bread crumbs in large bowl & pour cream cheese mixture over them.

Process mushrooms, onion & garlic until finely chopped. Don't over process. Mushroom mixture should be slightly chunky. Add mushroom mixture to cream cheese / breadcrumb mixture. Then add all herbs and seasonings.

Generously grease a 9" springform pan. Line bottom with a round of parchment paper & grease the paper. Press mushroom mixture evenly into prepared pan. Top with greased round of parchment paper, then cover pan with foil.

Place into oven heated to 350° and bake for about 60 minutes or until knife blade inserted in center for a few seconds comes out hot.

Serve either warm or chilled, cut into wedges.