

Hungarian Mushroom Paté

Ingredients:

Shiitake mushrooms	½ oz (8 dried ones, about 1 cup)
Onion	½ lb
Shallot	2 oz
Garlic	2 cloves
Olive Oil	2 tbsp
Paprika	1 tbsp
Mushrooms (Common white)	1 lb
Yogurt, plain	½ cup
Thyme	2 - 3 tbsp
Parsley, chopped	2 tbsp
Salt & Pepper	to taste
Crackers/Toasted baguette slices	

Directions:

1. In a bowl, combine shiitakes & 1 cup HOT water; let stand until soft - 7 to 10 minutes.
2. As they soak, peel onion, shallot & garlic. Finely chop in food processor.
3. In large fry pan over medium high heat, frequently stir onion, shallot, garlic, olive oil & paprika until they begin to brown - 5 to 7 minutes.
4. Trim off discolored stem ends of common mushrooms; finely chop in food processor.
5. When shiitakes are soft, squeeze in Soaking water to release grit; lift out, and squeeze dry; reserve water. Trim off and discard stems; finely chop shiitakes in food processor.
6. Add common mushrooms, shiitakes, and thyme to onion mixture. Slowly pour reserved soaking water into pan, leaving sediment behind. Stir often over high heat until mushrooms begin to brown, 8 to 10 minutes. Remove from heat and let cool, about 10 minutes.
7. Add yogurt, salt, and pepper to taste. Spoon into bowl and sprinkle with parsley.
8. Spread on bread & serve.