

MUSHROOM PECAN PÂTÉ



Categories: [Appetizers](#), [Main](#)

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Dish Type: [Appetizers](#), [Main](#) |

Prep Time: |

Cook Time: |

Servings:

Submitted by Maria Jette

This is equally good hot, as a sort of “meatloaf,” with mashed potatoes & mushroom gravy; or cold, in sandwiches; or as a classic pâté, served with mustard, cornichons etc. Once it’s well-chilled, you can easily slice it quite thinly.

It’s a good basic recipe which can also accommodate all kinds of different nuts, cheeses and herbs. I’ve added diced roasted red peppers, for looks; and sometimes mix in a tablespoon of tomato paste.

You can double it easily and successfully.

▣ Ingredients

- 1/2 # mushrooms
- 3 T olive oil
- 1 onion, finely diced
- 2 cloves garlic minced

1/4 c dry sherry
1 T fresh thyme (or 2 t dried)
1/2 t salt
1/2 t pepper
1 1/2 c pecans, toasted (350°, 8-10 min) and chopped into fine bits
4 eggs, beaten
2 c shredded mozzarella (= 8 oz = 1/2 #) Note: use FULL FAT mozzarella

□ Instructions

1. Preheat oven to 350°. Grease an 8.5 x 4.5" loaf pan, line with parchment paper (I just use a silicone pan, with no need to grease or line it!)
2. Chop mushrooms- food processor is easiest, but I like this a bit chunkier, so do it by hand.
3. Sauté onion in olive oil in a wide sauté pan. When translucent, add mushrooms and garlic, and cook about 10 minutes. I add the salt then- it makes the liquid come out faster.
4. Add sherry (or brandy, or bourbon!) and thyme, deglazing pan and cooking until most liquid has evaporated. Add pepper.
5. The original recipe says to allow it to cool completely, but I don't think that's necessary. I just stir in the pecans (or walnuts- also excellent), which drops the temperature a bit; then mix in the cheese (I've used various cheeses besides mozzarella- like cheddar) and eggs.
6. Turn into the pan, and smooth the top.
7. Bake for 45 min. to 1 hour- until a knife in the center comes out clean.
8. Allow pâté to cool a bit before unmolding.

i Additional Notes