



# SECRET RECIPES

## Cheese Mushroom Pate

3 cups chopped onion  
1 lb chopped mushrooms  
4 Tbs butter  
½ tsp salt  
½ tsp dill weed  
1 tsp dry mustard powder  
½ tsp black pepper  
Cayenne pepper to taste  
3 Tbs white wine  
¼ cup wheat germ  
8 oz Neufchatel cheese OR cream cheese  
8 oz ricotta cheese  
Paprika (optional)

Sauté onions over medium heat until tender. Add mushrooms and spices and sauté' another 5 minutes. Add wine and simmer another 5 minutes. Add wheat germ and cook 1-2 minutes. Remove from heat. Cut in Neufchatel/cream cheese. Transfer hot mixture to a blender and puree. Pour into a bowl and whip in ricotta cheese.

The mixture can be cooked in a covered casserole dish or in 2 bread/loaf pans lined with buttered wax paper (butter the pans too!). In a casserole dish it will be much softer. I prefer the bread/loaf pans. Bake for 1 ¼ hrs (or until all is firm). Cool to room temperature. Remove from pans if being used at that time. Otherwise chill before using and remove from pans before serving. .