

From the kitchen of David and Jennifer Deaven

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edition, by Mollie Katzen..
Servings: 12
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Sides/Vegetable Walnut Pate

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- A: 1T vegetable oil
1C minced onion
1t salt
- B: 2C chopped vegetables, green beans, red peppers, etc.
- C: 2 eggs, hard boiled
1/2C walnuts
2t lemon juice
2T mayonnaise
black pepper, to taste
handful of parsley

1. Place (A) in skillet, saute over medium heat for about 10 min until the onion begins to brown.
2. Add (B), and saute until tender (another 8 to 10 min).
4. Combine with (C) in food processor and process to a uniform paste.
5. Serve as an appetizer with crackers and raw vegetables, or as a sandwich spread.

..Adapted from the Moosewood Cookbook, 15th Anniversa

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