

Mushroom Pate

½ stick Butter (must be **real** butter NOT margarine)

1 ½ lbs mushrooms

1 large onion (finely chopped in food processor)

1-2 tsp chopped garlic

juice of 1/2 lemon

salt and pepper to taste

2 heaping tablespoons good quality mayonnaise (I use Primal Kitchen Avocado Oil Mayonnaise; or Hellman's)

Lightly brush mushrooms to remove dirt. Finely chop mushrooms in food processor. Saute´ chopped onion & garlic in butter until transparent, add mushrooms and cook on medium to low heat, stirring periodically until nearly dry. (If it is too dry too quickly, you may add a little more butter, but don't overdo it or it will get too greasy.) Be careful not to scorch. Add lemon juice and continue to cook until nearly dry again. Remove from heat. Cool completely (ie refrigerate overnight) Add salt and pepper to taste. Stir in mayonnaise. Chill until ready to serve. Garnish with parsley and serve with Matzah crackers for Passover or Water crackers for other holidays.

DO NOT substitute margarine instead of butter. It will taste awful if you do.