
Hattie`s Pate`

Merrie Summer McNair

Party Recipes from the Charleston Junior League - 1993

1 can (10-1/2 ounces) beef consommé'
1 package unflavored gelatin
2 cans (4-1/4 ounces ea) liver pate'
4 ounces cream cheese, room temperature
1 teaspoon fresh lemon juice
1 teaspoon dried dill weed
1 teaspoon sherry wine
dash Worcestershire sauce
dash Tabasco sauce

Place the consommé' soup in a small saucepan and bring to a boil. Add the gelatin and stir until it is dissolved. Pour one-quarter of the mixture into a one-quart mold. Place in the refrigerator to set.

Place the liver pate' in a medium-size bowl and pour in the remaining soup mixture. Stir in the cream cheese, lemon juice, dill weed, sherry, Worcestershire sauce and Tabasco sauce. Mix well.

When the consommé' in the mold is set, pour the liver mixture on top of it. Refrigerate overnight.

Unmold and serve with crackers.

Yield: 12 to 20 servings

Appetizers

Per Serving (excluding unknown items): 724 Calories; 40g Fat (48.0% calories from fat); 15g Protein; 81g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 553mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Fruit; 7 1/2 Fat; 5 Other Carbohydrates.