

Mushroom Pecan Paté Rolls

1 cup pecan pieces

Olive oil

½ red onion, diced into ½ inch pieces

2 cloves garlic, diced

3 large or 4 small portabello mushrooms, cut into ½ inch pieces

1 Tbsp sherry (optional)

1 or two slices day-old or toasted bread, crumbled

4 small scallions, diced

Salt and pepper to taste

1 cup roasted and salted pistachios, ground to a fine to medium texture

In a large skillet, spread out pecans in a single layer and heat on medium high heat, stirring frequently until fragrant and just beginning to brown. Remove from heat and put in a food processor.

Add 2 tbsp olive oil to the skillet and sauté the onion and garlic until fragrant. Add the mushrooms, stir and sauté until the mushrooms start to give up their juices, stirring occasionally. Add the sherry and cook 2 minutes. Put the mixture into the food processor.

Add one slice of the bread and about 2 tbsp olive oil and process thoroughly. Add more olive oil if the mixture is too dry to process, add more bread if it is too wet to handle.

Add scallions, salt and pepper and process briefly.

Cool the mixture or refrigerate it for a few hours or overnight. (Refrigerating it makes it easier to turn into logs.)

Separate the mixture into 3 or 4 sections. (A section should fit in your hand.) Shape the mixture with your hands until it begins to look like a fat cylinder. Roll the mixture on a plate covered with pistachio crumbs. (The cylinder will get longer and skinnier.) Wrap the roll a plastic wrap and refrigerate until about an hour before serving. Repeat with the other sections of pate.

Serve with crackers or pita bread.