

PATE DE SARDINE

Prepared by: Laura Weber Lutz, June 2017

Source:EveryDayCook

Makes 1 cup, about 4 servings

2 cans oil-packed sardines (about 4 ounces each)

2 ounces (1/2 stick) unsalted butter, at room temperature

1 large shallot, chopped

2 tablespoons fresh lemon juice

3 tablespoons finely chopped fresh herbs, such as chives, parsley or dill

Dump the sardines and their oil in the bowl of a food processor, along with the butter, shallot and lemon juice, and process until smooth. Add 2 tablespoons of the herbs and pulse 2 or 3 times.

Pack the pate into a small ramekin (or back into the sardine cans). Smooth with a spatula, then top with the remaining 1 tablespoon herbs. Wrap tightly in plastic wrap and refrigerate for at least 1 hour to firm the texture.

Laura's Notes: Easy to make, added extra lemon juice. A bit of fishy flavor- not a big hit. Wouldn't make it again.

