

Appetizer Pate' Cheesecake

*Philadelphia Cream Cheese Favorite Recipes (1988)
1988 Kraft Inc.*

Servings: 16

*1 cup plain croutons, crushed
3 tablespoons margarine, melted
1 envelope unflavored gelatin
1/2 cup cold water
2 packages (8 ounce ea) cream cheese,
softened
1 package (8 ounce) braunschweiger
or liver sausage
1/2 cup mayonnaise
3 tablespoons pimiento, chopped
2 tablespoons onion, grated
1 tablespoon prepared mustard
1/2 teaspoon lemon juice*

In a bowl, combine the croutons and margarine. Press onto the bottom of a nine-inch springform pan. Bake at 350 degrees for 10 minutes.

Soften the gelatin in water. Stir over low heat until dissolved.

In a bowl, combine the cream cheese and braunschweiger, mixing on medium speed with an electric mixer until well blended. Gradually add the gelatin.

Stir in the mayonnaise, pimiento, onion, mustard and lemon juice until blended. Pour over the crust.

Chill until firm.

Remove the rim of the pan.

Per Serving (excluding unknown items): 199 Calories; 18g Fat (80.1% calories from fat); 3g Protein; 7g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 188mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 1/2 Other Carbohydrates.

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Per Serving Nutritional Analysis

Calories (kcal):	199	Vitamin B6 (mg):	.1mg
% Calories from Fat:	80.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	14.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	18g	Folacin (mcg):	5mcg

