

# Bleu Cheese Pate`

Shirley Nicholson - nOak Ridge, NJ  
Treasure Classics - National LP Gas Association - 1985

## **Yield: 4 to 6 cups**

*1 package (8 ounce) cream  
cheese, softened  
14 ounces liverwurst or  
braunschweiger  
1/2 cup bleu cheese  
2 tablespoons dry sherry  
1/2 cup water chestnuts,  
drained and chopped  
2 slices bacon, cooked and  
crumbled  
2 tablespoons onion,  
minced  
2 tablespoons pimiento,  
chopped  
2 tablespoons green olives,  
chopped*

## **Preparation Time: 15 minutes**

In a bowl, beat the cream cheese, liverwurst, bleu cheese and sherry until fluffy.

Add the water chestnuts, bacon, onion, pimiento and green olives.

Press into a small bowl lined with plastic wrap.

Cover and chill.

When ready to serve, unmold onto a garnished plate.

Offer rye bread or crackers to spread the dip.

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Per Serving (excluding unknown items): 1145 Calories; 105g Fat (84.0% calories from fat); 34g Protein; 11g Carbohydrate; 1g Dietary Fiber; 308mg Cholesterol; 1831mg Sodium. Exchanges: 4 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 18 1/2 Fat.