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# Layered Cheese Pate`

*Lynn Orvin Kornya*

*Party Recipes from the Charleston Junior League - 1993*

**16 ounces cream cheese, room temperature**

**1 1/4 teaspoons dried Italian seasoning**

**1/4 teaspoon freshly ground pepper**

**1/2 cup grated gruyere cheese**

**1/4 to 1/2 cup finely chopped pecans**

**1/4 cup chopped fresh parsley**

**3 ounces blue cheese, crumbled**

**spinach leaves (for garnish)**

**cherry tomatoes (for garnish)**

Line a small loaf pan with plastic wrap.

In the bowl of an electric mixer, place the cream cheese, Italian seasoning and pepper. Mix until smooth.

Spread one-third of the cream cheese mixture in the bottom of the loaf pan.

Top the cream cheese with a layer of the gruyere cheese, then a layer of chopped pecans.

Add another third of the cream cheese mixture, then a layer of parsley and a layer of blue cheese. Top with the remaining cream cheese mixture, pressing firmly to remove air pockets.

Cover with plastic wrap and refrigerate for at least eight hours.

To serve, make a bed of spinach leaves on a serving plate. Unmold the pate', and garnish the plate with cherry tomatoes.

Serve with crackers.

Yield: 8

## **Appetizers**

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*Per Serving (excluding unknown items): 1894 Calories; 183g Fat (85.6% calories from fat); 53g Protein; 16g Carbohydrate; 1g Dietary Fiber; 562mg Cholesterol; 2536mg Sodium. Exchanges: 0 Grain(Starch); 7 1/2 Lean Meat; 0 Vegetable; 32 1/2 Fat.*