
Molded Tuna Pate`

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Party Recipes from the Charleston Junior League - 1993

1 can (3 ounces) chopped mushrooms, drained and the liquid reserved

1 envelope unflavored gelatin

1/2 cup boiling water

2 cans (6-1/8 ounce ea) tuna, drained

1/2 cup green goddess salad dressing

1/2 cup pitted ripe olives

1/4 cup fresh parsley leaves

Oil a one-quart mold.

Place the liquid from the mushrooms in a blender. Sprinkle the gelatin over it and allow it to soften for 1 or 2 minutes. Pour in the boiling water. Cover and blend for about 10 seconds on low speed. Then blend for 20 seconds on high speed.

Add the mushrooms, tuna, salad dressing, olives and parsley. Cover and blend on high speed until well mixed.

Pour the mixture into the prepared mold.

Refrigerate, covered, until firm, about three hours.

Unmold onto a platter and serve with Melba toast.

Yield: 3 1/2 cups

Appetizers

Per Serving (excluding unknown items): 1514 Calories; 84g Fat (51.6% calories from fat); 87g Protein; 91g Carbohydrate; 2g Dietary Fiber; 178mg Cholesterol; 2269mg Sodium. Exchanges: 11 Lean Meat; 0 Fruit; 13 1/2 Fat; 5 1/2 Other Carbohydrates.