

## **Mushroom Pâté**

8 ounces mushrooms chopped

1/2 small onion chopped

8 ounces cream cheese at room temperature

1 Tablespoon chopped fresh rosemary

salt and pepper to taste

Sauté the mushrooms and onion in a nonstick skillet until tender.

Combine the mushroom mixture, cream cheese, rosemary, salt and pepper in the bowl of a food processor. Process until blended, scraping the work bowl occasionally.

Spoon into a serving bowl. Chill, covered, until serving time. Garnish with additional fresh rosemary.

Serve with toast points or party crackers.

This recipe paired well with the Red Bordeaux and the Cabernet Sauvignons at a recent tasting.