

"Submitted by Judith Lanfranco, Dick LaVergne's cousin,
and taste tested at the Dillon Beach outing."

Poor Man's Liver Paté

INGREDIENTS:

1- large Liverwurst Roll

1- 8oz. pkg. Philadelphia Cream Cheese

2-3 T. Mayonnaise

1 C. finely chopped Walnuts

PREPARATION:

Unwrap Liverwurst and place standing on end on a plate in freezer for 10-15 minutes. Meanwhile with a wooden spoon, cream the Philadelphia Cream Cheese to soften, adding enough mayonnaise to find a creamy consistency.

Remove Liverwurst from freezer. Stand on end on cutting board and using a table knife, coat the roll from bottom to top, turning as you do to cover entire outer rim of the roll (not the ends) with about a 1/4" thick layer of cream cheese.

Spread chopped nuts onto cutting board and roll the Liverwurst roll in the chopped nuts to completely cover the cream cheese layer.

Wrap roll in plastic wrap and then in foil and refrigerate until ready to serve with your favorite cracker or toasted baguet.