

Lentil Paté

(Serves 6-8)

1 cup lentils, cooked in 2 cups of water
1 onion, chopped
4 cloves garlic, minced finely
6 teaspoons margarine
1 teaspoon black pepper
1/2 teaspoon vinegar
water if necessary



Cook lentils. At the same time sauté onions and garlic in margarine in a separate pan. Add pepper. Mix lentils, onions, garlic and pepper together. Blend in food processor or blender, adding water if necessary. Add vinegar last.

Recipe from *Meatless Meals for Working People*, by Debra Wasserman and Charles Stahler.