



Mussel and Bacon Pate'

300g Cooked mussels
150g Rindless bacon, chopped and fried
1 Onion chopped with MINCER BLADE
5ml Mixed herbs
50ml Cream
20ml Sherry
100ml Melted butter
Salt and pepper to taste
A few drops of tobasco sauce
10ml Anchovy paste
1 Egg lightly beaten with BEATER

Method:

Place all ingredients in a container and blend until smooth with MINCER BLADE. Spoon into a serving dish and chill, one hour.
Serve with melba toast or hot toast.