

ArmadilloPepper.com
Aunt Barb's Braunschweiger Pate

- * 2 packages green onion dip mix* 1 tsp. granulated sugar
- * 2 tsp. water
- * 1 lb. liverwurst
- * 3/4 tsp. minced, peeled garlic
- * 1/8 tsp. salt
- * 1 (3 oz.) pkg. cream cheese at room temperature
- * 1 1/2 tsp. milk
- * Few drops of your favorite hot sauce from the [ArmadilloPepper.com selection](http://ArmadilloPepper.com)
- * Chopped fresh parsley (can use dried)

In a small bowl mix first 3 ingredients until moistened. In medium bowl, mash liverwurst with fork until smoth. Add onion mixture and ocntiue mashing until thoroughly combined. Mound on serving platter.

With small metal spatula mash garlic and salt to form smoth paste. Beac cream cheese, milk and ArmadilloPepper.com Habanero Sauce until smooth, stir in garlic mixture. Spread cheese and garlic mixture evenly over liverwurst mixture. Refrigerate several hours and sprinkle with parsley just before serving.

Courtesy of Barbara M: Owenton, Ky

Return to [ArmadilloPepper.com Recipes](http://ArmadilloPepper.com)