

# Liverwurst Pate Spread

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pate-spread-recipe>

## Ingredients:

- 8 ounces liverwurst or Braunschweiger\*
- 2 tablespoons cognac
- 2 tablespoons port wine or Maderia
- 1/4 teaspoon dry mustard
- 8 ounces cream cheese room temperature
- 1/4 cup sour cream
- 2 cloves garlic minced
- 2 eggs hard-cooked, chopped
- 1 teaspoon black pepper coarsely-ground, or to taste
- 3 tablespoons pistachio nuts chopped
- 1/3 cup green olives with pimientos, chopped

## Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 175 milligrams
4. Fat: 29 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 14 grams
8. Sodium: 400 milligrams
9. Sugar: 3 grams

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