

Bluefish Paté



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1 pound of smoked bluefish fillet, skinned
½ pound of cream cheese, at room temperature
¼ cup of butter, at room temperature
3 tablespoons of chopped onions
2 tablespoons of cognac
2 tablespoons of lemon juice
½ teaspoon of Worcestershire sauce
Salt and freshly ground black pepper, to taste

Purée the ingredients in a food processor.
Pack the paté into a crock and serve with crackers or thinly sliced pieces of toast.
The paté will keep in the refrigerator for four to five days, or may be frozen for up to three months.