

Sardine Spread

Makes 8 Servings

Can be served with pita bread cut into triangles, brushed with olive oil, and toasted. Toasted rounds of baguette, or any cracker or flatbread work. You can omit the chives and add some parsley or chervil. Scallions are rare in France, but finely-chopped can be used in lieu of the shallots. From My Paris Kitchen by David Lebovitz



**1/4 cup cream cheese at room temp
3 tablespoons unsalted butter at room temp
7 ounces canned sardines drained, deboned if possible
salt and freshly ground black pepper to taste
2 whole green onions trimmed and minced
1 tablespoon capers, rinsed and blotted dry with paper towels**

**1 tablespoon lime juice, or lemon juice
1/2 teaspoon sea salt
freshly ground black pepper to taste
1/8 teaspoon cayenne pepper**

For serving: pita, bread or crackers

1. Mash together the cream cheese and butter with a fork until smooth. Drain sardines. Run your thumb lengthwise down the bottom of each (there is usually an open seam there) and pluck out the bones. Add the filleted sardines to the cream cheese mixture, mashing them to combine.
2. Add green onions to the sardine mixture along with the capers, lime juice, salt and a few grinds of black pepper. Stir in the cayenne. Taste and add more salt or citrus juice, if desired.
3. Allow it to come to room temp before serving with crackers, sliced baguette, crackers, or thinly sliced toasted country bread.

Notes: Storage: Pâté can be kept in the refrigerator for up to three days, or frozen for up to one month.