

Feta Pate

- 2 or 3 cloves garlic, minced
- 4 squirts of anchovy paste, or 4 anchovy fillets, minced (optional)
- 3 or 4 tbsp softened butter
- 8 oz. softened cream cheese
- 6 oz. feta cheese
- ¼ cup sour cream
- Lots of chopped red onion, or a half-bunch of chopped green onions
- Few squirts of Tabasco sauce (to taste)
- Pinch of freshly ground pepper

Combine ingredients in a medium bowl and stir until very smooth and creamy. Spread pate on sliced baguettes, crackers, bagels, or bread.

To use as a dip, add more sour cream, or milk, a little at a time until you get the desired consistency; excellent with bagels, or pita wedges.

Makes about two cups.