

Sweet Potato Pate Dip With Black Eye Peas

How to make your own homemade pate dip using black eye peas, cream cheese, sour cream, sweet potatoes, parmesan cheese, garlic, onion, eggs, and spices. The quick and easy recipe is great for adult cocktail party appetizers, and also a fun way to lead into a simple family meal. The sweet potato pate is easy to make, using only a food processor, a spoon, and 15 minutes of your time. This recipe is vegetarian. This finger food serves 4, and is served cold.

Ingredients

- 16 oz. canned black eye peas, drained
- 6 oz. cream cheese
- 1 cup sour cream
- 1/4 lb. cooked sweet potatoes, peeled and cut into large cubes
- 1 clove garlic, peeled
- 1 oz. butter, softened
- 1 cup Parmesan cheese, grated
- 1 red onion, cut into wedges
- 2 eggs, hard boiled
- 1 tsp. salt
- 1 tsp. black pepper
- 1 tbsp. nutmeg, freshly grated

Directions

1. Using a food processor, blend black eye peas, cream cheese, sour cream, sweet potatoes, garlic, butter, Parmesan cheese, red onion, eggs, salt, black pepper and nutmeg. Mix until smooth.
2. Chill for 1 hour and serve cold in a bowl with crudites, crackers and potato chips.