

Mushroom Dip (Vegan)

750 grams (6 cups) mushrooms, cleaned and sliced

1 medium onion, peeled and finely chopped

3 tablespoons oil

1 1/2 tablespoon soy sauce - for Passover, or for those who do not wish to use soy sauce, substitute 1 flat teaspoon unsweetened cocoa and 1 flat teaspoon coffee either granulated or powder with 1 tablespoon hot water

1 small bunch parsley, washed and cleaned. long stems removed

4 cloves roasted garlic, remove peel (or 2 cloves crushed garlic)

1 teaspoon salt

4 tablespoons ground walnuts

Directions:

Cook the onions in the oil till medium brown. Add all the mushrooms and cook about 4 minutes and they will wilt till about 2/3 of the original amount. Continue to stir and cook on medium heat adding the soy sauce. Cook uncovered about 20-30 minutes stirring from time to time till mushrooms are deep brown in color. Most of the liquid will cook out. Place the parsley and roasted garlic into the food processor and whiz together till finely chopped. Add the cooked mushrooms, walnuts and salt and pulse just till a spreadable texture is achieved, don't chop so fine it loses its chunkiness. Serve with crudites, crackers, challah, pita or frena (or all the above!).