

CAVIAR PIE

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comments

If you love caviar, this is a great way to serve it for a party. Everything is already layered in the pie pan and easy to pile on to your favorite cracker.

notes

Take cream cheese out to soften ahead of time (or 1 minute on medium in micro).
Have 3 hard-cooked eggs ready and shelled.
Have a pie pan ready.
For a head start, you can spread cheese mixture; wait for caviar and eggs until last minute.

Ingredients

prepare in advance

Chop fine, then drain

1/2 C large sweet onion (like Vidalia)

Drain well

1-2 jars (2-1/2 oz. each) of black lumpfish caviar

Hard cook, shell, then chop finely

3 eggs

In small bowl stir together then whisk to get lumps out8 oz. cream cheese
2/3 C sour cream**Have available**Crackers, such as melba, or pumpernickel, or toast points, whatever you like
Pieces of fresh parsley for decoration

complete recipe

Combine the drained onions with the cream cheese and sour cream.

Spread this evenly over the bottom of the pie pan.

Gently spread drained caviar over.

Sprinkle chopped eggs evenly over.

Decorate with pieces of fresh parsley.

Serve with crackers.