
Caviar Bites

Croft Whitener Lane

Party Recipes from the Charleston Junior League - 1993

8 ounces creme fraiche
1/4 cup minced scallions
1/4 cup snipped fresh dill
1 tablespoon fresh lemon juice
4 ounces caviar, drained
24 leaves (about two heads) Belgian endive

In a small bowl, combine the creme fraiche, scallions, dill and lemon juice. Stir to combine.

Gently fold in the caviar.

Refrigerate until ready to serve (no more than three hours).

Arrange the endive leaves on a serving plate. Fill the root end of each leaf with a spoonful of the caviar mixture.

Serve immediately.

Yield: 24 leaves

Appetizers

Per Serving (excluding unknown items): 934 Calories; 86g Fat (79.6% calories from fat); 34g Protein; 16g Carbohydrate; 1g Dietary Fiber; 874mg Cholesterol; 1808mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Non-Fat Milk; 15 Fat.