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# Cucumber Wheels

*Elizabeth Van Every Risher*

*Party Recipes from the Charleston Junior League - 1993*

*This recipe makes a light summer hors d'oeuvre served with mint juleps or vodka collins.*

**4 large cucumbers (unpeeled), cut in 1/4-inch slices**

**9 ounces caviar, drained**

**2 lemons, cut in half**

**3 hard-cooked eggs, chopped**

**6 scallions, finely chopped**

**parsley sprigs (for garnish)**

Place a small amount of caviar on top of each cucumber slice. Sprinkle with lemon juice.

Place the eggs and scallions in separate small dishes and place in the middle of a serving tray. Arrange a wheel of cucumber slices around the dishes. Decorate the tray with parsley sprigs.

Refrigerate until ready to serve (no more than one hour).

Yield: 80 canapes

## **Appetizers**

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*Per Serving (excluding unknown items): 927 Calories; 62g Fat (54.7% calories from fat); 85g Protein; 31g Carbohydrate; 4g Dietary Fiber; 2136mg Cholesterol; 4031mg Sodium. Exchanges: 10 1/2 Lean Meat; 1 1/2 Vegetable; 1/2 Fruit; 4 1/2 Fat.*