
Nikish

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Party Recipes from the Charleston Junior League - 1993

8 ounces cream cheese, room temperature

1 cup (2 sticks) unsalted butter, room temperature

anchovy paste in a tube

2 loaves (one pound each) pumpernickel party bread

1 jar (10 ounces) Spanish olives stuffed with pimientos

In a medium size bowl, cream together the cream cheese and butter. Squeeze in about three inches of the anchovy paste (or to taste). Mix until well blended.

Spread each slice of pumpernickel bread with the anchovy mixture.

Slice the olives as thin as possible (make sure that there is a center of pimiento in each slice). Place an olive slice in the center of each piece of bread.

Refrigerate the nikish, covered.

Remove from the refrigerator one hour before serving.

Yield: 40 canape's

Appetizers

Per Serving (excluding unknown items): 1605 Calories; 171g Fat (94.1% calories from fat); 18g Protein; 6g Carbohydrate; 0g Dietary Fiber; 497mg Cholesterol; 683mg Sodium. Exchanges: 2 1/2 Lean Meat; 33 Fat.