

Caviar Dip

50 Gift Ideas
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Yield: 1 1/2 cups

6 ounces cream cheese
1/2 cup sour cream
2 tablespoons chopped dill
2 tablespoons chopped chives
2 tablespoons lemon juice
1/4 teaspoon Kosher salt
1 ounce rinsed lumpfish caviar
more caviar (for topping)

In a mixing bowl, combine the cream cheese, sour cream, dill, chives, lemon juice and Kosher salt. Beat with a mixer until smooth.

Gently stir in the caviar.

Transfer to jars. Top with more caviar.

Refrigerate for up to three days.

Per Serving (excluding unknown items): 850 Calories; 83g Fat (86.6% calories from fat); 17g Protein; 12g Carbohydrate; trace Dietary Fiber; 238mg Cholesterol; 1034mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 15 1/2 Fat.