
Caviar Potatoes

Janie May Clayton

Party Recipes from the Charleston Junior League - 1993

Servings: 12

24 bite-size red or new potatoes

2 ounces lumpfish caviar

1 cup sour cream

1 tablespoon chopped chives

Preheat the oven to 375 degrees.

Place the potatoes on a baking sheet.

Bake for 30 minutes. Let cool.

Transfer the potatoes to a serving platter. Make a small cavity in the top of each potato. Fill the cavity with lumpfish roe.

Top the roe with a dab of sour cream. Garnish with the chives.

Refrigerate until ready to serve.

Appetizers

Per Serving (excluding unknown items): 41 Calories; 4g Fat (86.2% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 10mg Sodium. Exchanges: 0 Vegetable; 0 Non-Fat Milk; 1 Fat.