
Caviar and Artichoke Spread

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Party Recipes from the Charleston Junior League - 1993

Prepare this spread a day before serving to allow the flavors to blend.

8 hard-cooked eggs, chopped
4 tablespoons mayonnaise
2 cans (14 ounce ea) artichoke hearts, drained and chopped
8 scallions, chopped
8 ounces cream cheese, room temperature
2/3 cup sour cream
6 ounces caviar, drained
water crackers or plain crackers (for serving)

In a medium-size bowl, combine the eggs and mayonnaise. Blend well. Spread in the bottom of a nine-inch quiche dish. Top with a layer of artichoke hearts and then a layer of scallions.

In a medium-size bowl, combine the cream cheese and sour cream. Spread the mixture over the scallions. Top with the caviar.

Cover with plastic wrap and refrigerate until ready to serve.

Serve with water or plain crackers.

Yield: 16 to 20 servings

Appetizers

Per Serving (excluding unknown items): 2654 Calories; 228g Fat (74.8% calories from fat); 123g Protein; 50g Carbohydrate; 12g Dietary Fiber; 3032mg Cholesterol; 4354mg Sodium. Exchanges: 14 Lean Meat; 5 Vegetable; 1/2 Non-Fat Milk; 30 Fat.