

Yummy~ized Blinis



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 24

6 hard~boiled eggs,
peeled

2T parsley, fresh, chopped

2T sour cream

2T real mayonnaise ~ not
Miracle Whip

24 Pepperidge Farm Party
Rye Bread slices

2T onion, finely minced

2T sour cream

2T butter, room
temperature

2oz tobiko caviar

Old Bay Seasoning, for
garnish

1 1/2t Dijon mustard

Using a box grater, grate hard~boiled eggs into a small bowl. Add mayonnaise, sour cream, mustard and parsley and mix very well. Season to taste with salt and pepper. Cover and refrigerate until needed.

Preheat oven to 350. Lay bread slices in single layer on baking sheet and 12~15 minutes or until toasted throughout. Allow to cool completely.

Spread a very thin layer of butter on each bread slice and then spread a layer of egg salad on each piece. Top with a small dollop of sour cream and garnish with a few minced onions. Using a plastic spoon (do not use metal) gently lay a small dollop of caviar on top of sour cream~onion mixture. Garnish with Old Bay Seasoning.

Cover with plastic wrap and keep refrigerated until ready to serve. Serve at room temperature.

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