

Yummy~ized Blinis



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
1 1/2t Dijon mustard		Old Bay Seasoning, for garnish

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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