

CAVIAR MOUSSE

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| 6 hard cooked eggs, chopped | salt & pepper to taste |
| 1 tsp. onion powder (I use
fresh scraped onion) | 2 Tbls. lemon juice |
| 1 tsp. Worcestershire Sauce | 2 Tbls. water |
| 1 cup mayonnaise | 1 pkg. gelatine |
| | 2-5 ounces caviar |

Mix together chopped eggs, salt & pepper, Worcestershire sauce, onion, and mayonnaise.

Heat lemon juice, water and gelatine to liquid consistency. Add to egg mixture.

Fold in caviar. Place in lightly oiled mold. Chill in refrigerator until time to unmold and serve.

N.B.

Must be made the day it is to be served as it turns green by the next. However, it tastes the same.

The Danish cans or jars of caviar we get out here come in 2 or 4 ounce jars. I usually use 4 oz. but have used as little as one 2 oz. jar.

This recipe came to me from Elsie Sweet. Where she got it from, Allah alone knows. But it's always tractable and hasn't let me down yet.

Sallie Barker