

Blini with Caviar



What you'll need:

- 1 package Caviar
- 1 package Cocktail Blinis
- 1 container sour cream
- Fresh Chives or dill, for garnish

Find these products:



*Ask our fishmonger about any specials available.

What to do:

1. Prepare the cocktail Blinis by removing from packaging, place on baking sheet and heat for 3 minutes at 350F.
2. Once cocktail blinis are cooled, top each with 1 teaspoon of sour cream
3. Top the sour cream with 1/2 teaspoon of Caviar.
4. Garnish with fresh herbs like chives or dill.
5. Enjoy!