



CAVIAR DEVILED EGGS

1 teaspoon **Crown Prince Natural Anchovy Paste**

10 large eggs, hard boiled

3/4 cup mayonnaise

1/2 teaspoon dry mustard

1/4 teaspoon black pepper

1 2 ounce jar coho salmon caviar

fresh dill, for garnish



Peel eggs and slice in half lengthwise. Remove the yolks and place them in a mixing bowl. Set aside egg whites. Using a fork, mash the yolks well. Add the mayonnaise, anchovy paste, mustard and pepper. Mix well. Spoon the mixture into a pastry bag fitted with a round tip. (A re-sealable bag with the corner cut off works just as well.) Set aside. Place the egg whites on a serving tray and spoon 1/2 teaspoon of caviar into each egg. Cover with egg yolk mixture and top with 1/4 teaspoon of caviar and a small sprig of dill. *Serves 10.*

NOTE: Serve on a bed of mixed salad greens.

Per Serving: 156 Calories (103 Calories from Fat), 12g Fat, 8g Protein, 5g Carbohydrate, 236mg Cholesterol, 300mg Sodium