



**CAVIAR RECIPES FROM BROWNE TRADING COMPANY**  
FORMATTED TO A 3X5 RECIPE CARD SIZE FOR YOUR CONVENIENCE. SIMPLY  
PRINT ON HEAVY STOCK PAPER, TRIM, AND ENJOY.

**Caviar Stuffed Mushrooms**

- ¾ Cup Salad Oil
- 8 oz. Cream Cheese, softened
- ¼ Cup Vinegar
- ¼ Cup Mayonnaise
- 1 Garlic Clove, coarsely chopped
- 3 Tablespoons Minced Onions
- 1 Dash Freshly Ground Black Pepper
- ½ Cup Caviar
- 1 lb. (approx.) Medium Mushrooms

In shallow bowl, combine oil, vinegar, garlic, and pepper. Wash and remove stems from mushrooms. Coat caps with dressing; set aside, hollow side up. Combine cheese with mayo and onion. Fill mushrooms with cheese; top each with rounded ¼ teaspoon caviar. Makes 30-36 stuffed mushrooms.

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**Chilled Shrimp with Caviar Dressing**

- 1 lb Medium or Jumbo Fresh or Frozen Shrimp
- 1 Cup Mayonnaise
- 2 Tablespoons Caviar
- 1 Tablespoon Well Drained Horseradish
- 1 teaspoon Lemon Juice
- Lettuce Leaves

If necessary, thaw and de-shell frozen shrimp. Cook in boiling water until pink. Drain and chill well. Combine mayonnaise, caviar, horseradish, and lemon juice in serving bowl. Arrange shrimp on bed of lettuce aside the caviar dressing. Serve with hors d'oeuvre picks. Makes enough for six.

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**Caviar Potato Salad**

- 10 Medium Potatoes, peeled and thinly sliced (6 Cups)
- 6 Tablespoons Olive Oil
- 3 Tablespoons Lemon Juice
- ¼ teaspoon Powdered Dill
- ¼ Cup Mayonnaise
- 3 Tablespoons Caviar
- 3 Tablespoons Vinegar
- ¼ Cup Chopped Onion
- 4 Hard Boiled Eggs, Chopped
- Salt & Pepper to taste

Cook potatoes in boiling salted water until barely tender (about 8 minutes). Drain. In large bowl, combine oil, vinegar, lemon juice, dill, salt and pepper. Add potatoes; toss to coat. Mash eggs with mayonnaise. Gently stir in caviar and fold into potatoes. Cover and keep cold. At serving time, garnish with additional caviar. Makes 8 generous servings.

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**Caviar Stuffed Artichokes**

12 oz. Artichoke Hearts in Oil, drained  
4 Tablespoons Caviar  
1/3 Cup Sour Cream  
20-24 Melba toast Rounds  
2 teaspoons Minced Pimento  
Parsley Sprigs for Garnish  
1/2 teaspoon lemon juice

Pat artichoke hearts dry; set hollow side up. Combine sour cream, pimento, lemon juice and 2 Tablespoons of the caviar. Fill artichoke hearts; chill. Top with remaining caviar. Place each on a toast round and garnish with parsley.

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**Caviar Yogurt Dip**

2/3 Cup Plain Yogurt  
2 oz. Caviar  
1 Tablespoon Minced Parsley  
2 teaspoons Grated Onion and Juice  
1 teaspoon Prepared Mustard

Combine all ingredients in a small bowl.  
Serve immediately, or cover and chill.  
If chilled, stir just before serving.  
Serve with unsalted crackers or crisp raw vegetables.  
Makes about 1 Cup.

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**Caviar Stuffed Avocados**

3 oz. Cream Cheese, softened	2 Ripe Avocados
1/4 Cup Mayo or Salad dressing	4 Tablespoons Caviar
1/2 Cup Minced Celery	Few drops of Tabasco Sauce
2 teaspoons Lemon Juice	Crisp Salad Greens

Blend mayonnaise, celery, lemon juice, and Tabasco into the cream cheese. Halve avocados lengthwise. Remove the pits and peel. Brush with additional lemon juice. Set aside 1 Tablespoon caviar. Fold the remaining caviar into the cheese mixture. Use to fill avocados. Arrange avocados on greens. Garnish with reserved caviar. Makes four servings.

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**Baked Potatoes with Caviar**

4 Potatoes  
¾ Cup Sour Cream  
2 Tbsp. Caviar

Prick skin of potatoes. If desired, rub with butter or margarine. Bake at 450 degrees F for one hour or until tender. Cut an X in each potato and squeeze gently. Top with a dollop of sour cream and a heaping teaspoon of caviar.

Gourmet Baked Potatoes: After baking, cut off thin horizontal slice from top. Fluff up potatoes with fork, then mash in one Tablespoon butter or margarine, a squeeze of lemon juice, and a sprinkling of chopped chives. Top with sour cream and caviar as above.

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**Pasta with Caviar Sauce**

½ lb Spaghetti  
¼ Cup Butter  
1 Cup Sour Cream  
3-4 Tablespoons Caviar  
½ Cup Heavy Cream  
Parmesan Cheese  
3 Tablespoons Lemon Juice

Cook spaghetti according to label directions; drain. Place on large heated platter. Meanwhile, in double boiler, combine sour cream, heavy cream, lemon juice and butter. Cook over gently simmering water, stirring often, until hot. Fold in caviar; pour mixture over spaghetti. Sprinkle with cheese. Makes 4 servings.

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**Tomato Aspic with Caviar**

1 Cup Hot Water	2 Envelopes of Unflavored Gelatin
2 ½ Cups Tomato Juice	½ Cup Cold Water
1/3 Cup Chopped Onion	¼ Cup Lemon Juice
2 Tbsp. Sugar	Sour Cream
1 teaspoon Salt	3 Tablespoons Caviar
1 Bay Leaf	

Place hot water, tomato juice, chopped onion, sugar, salt and bay leaf in saucepan; simmer 10 minutes. Sprinkle gelatin over cold water in a medium-sized bowl. Strain tomato mixture into it, discarding onion and bay leaf. Stir until dissolved. Stir in lemon juice. (If desired, mixture may be poured into 6-cup mold rinsed with cold water) Chill 3 hours or until set. Serve topped with sour cream and caviar. Mixture may be spooned into sherbet or cocktail glasses before topping. Makes 6-8 servings.

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### **Caviar Crepes**

12 Warm Crepes  
1 Cup Caviar  
1 Pint Sour Cream  
½ Cup Finely Chopped Scallions

Spread sour cream down middle of each crepe.  
Sprinkle with caviar and scallions.  
Roll seam-side down.  
Top with more sour cream, caviar and scallions.  
Serve Immediately

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### **Caviar Sandwiches with Liverwurst and Onions**

Pumpernickel Bread (Westphalia style)  
Thin slices of Mild Onion  
Thin slices of Liverwurst or Braunschweiger  
Sour Cream  
Black, whole-grain caviar (3 Tablespoons for every 6 sandwiches)

Place one slice of onion and 2 slices of liverwurst on each slice of pumpernickel. Spoon 3 teaspoons of sour cream into middle of each open sandwich. Mix caviar and minced onion and place small amount on sour cream.

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### **Caviar Mousse**

2 Tablespoons Cold Water	1 Tablespoon Unflavored Gelatin
½ Cup Caviar (4 oz.)	½ Cup Boiling Water
2 Cups Sour Cream	2 Tablespoons Lemon Juice
Hot Sauce to taste	Lettuce Leaves
2 Tablespoons Mayonnaise	

Soften the gelatin in the cold water. Add ½ Cup boiling water and stir until gelatin is completely dissolved; allow to cool slightly. Mix in the lemon juice, mayonnaise, and hot sauce. Add caviar and stir to a creamy blend. Pour into a shallow dish and chill until fully set. Cut into squares and serve on lettuce leaves, either as an appetizer or hors d'oeuvres. Makes 6-8 servings.

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### **Caviar Pie**

Use glass pie pan. Spread 4 oz. package of cream cheese on bottom. Puree onion, enough to cover cream cheese. Next, include a layer of finely chopped hard-boiled eggs. Cover eggs with layer of caviar (layer should be one to two roe eggs thin). Spread sour cream over caviar and garnish with fresh parsley and crushed egg yolk. Serve on toast tips or as a dip with plain crackers.

### **Salmon Caviar Pie**

Use glass pie pan. Cover bottom with about ½ inch layer of egg salad (no spices, just hard boiled eggs and mayonnaise). Layer salmon caviar on top of egg salad (approx. same amount). Spread sour cream on top of layer of caviar, enough to cover roe. Garnish with more caviar and fresh parsley. Chives, chopped scallions or diced onions are optional, according to taste. Serve on toast tips or as a dip with crackers.

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### **Buckwheat Blinis**

1 Cup Milk  
½ Tablespoon Yeast (half a packet)  
4 Eggs, Separated  
½ teaspoon salt  
1 teaspoon Sugar  
3 Tablespoons Melted Butter  
1 ½ Cups Sifted Buckwheat Flour

Put milk in saucepan and scald. Cool until lukewarm. Add yeast and stir until softened. Beat egg yolks until thickened. Add yeast mix to remaining ingredients (except egg whites). Mix thoroughly. Beat egg whites until stiff. Fold gently into batter. Lightly butter a griddle and preheat. Use 1 Tablespoon of batter for each pancake. Bake until golden brown, turning once. Makes approximately 36 blinis.

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### **White Flour Blinis**

1 Cup Milk  
4 Eggs, Separated  
1 teaspoon Sugar  
1 ½ Cups Sifted White Flour  
½ Tablespoon Yeast (half a packet)  
½ teaspoon salt  
3 Tablespoons Melted Butter

Put milk in saucepan and scald. Cool until lukewarm. Add yeast to pan and stir until softened. Add 1¼ flour and sugar and mix thoroughly. Cover and allow to set in a pan of warm water until it has approximately doubled in bulk (1 ½ hours). Beat butter and salt in with egg yolks. Add the remaining flour and beat until very smooth. Cover and allow to rise until it has approximately doubled in bulk (30 minutes). Beat egg whites until stiff and fold into batter. Let mixture stand for 15 minutes. Preheat lightly buttered griddle. Use 1 Tablespoon batter for each pancake. Grill until golden brown, turning once. Makes approximately 40 blinis.

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