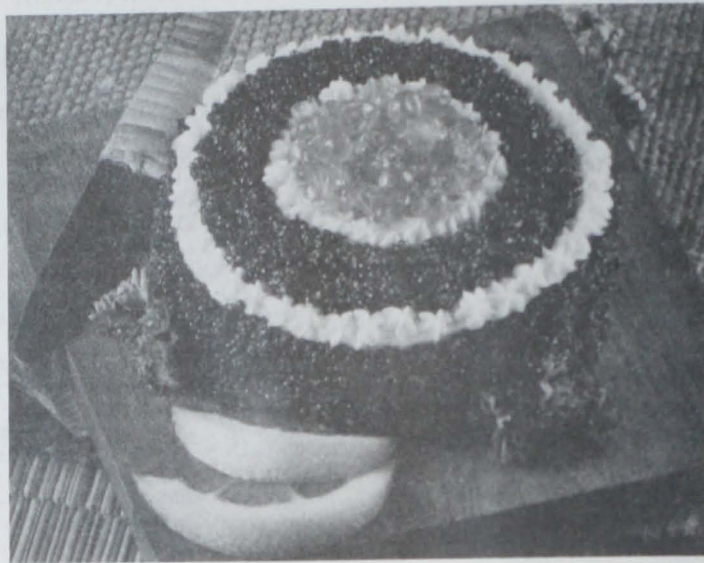


## CAVIAR CROWN



- |   |                                      |
|---|--------------------------------------|
| 1 jar (4 ounces) salmon caviar                    | 2 tablespoons chopped green onion    |
| 1 jar (3-1/2 ounces) whitefish caviar             | 1 teaspoon Worcestershire sauce      |
| 2 packages (8 ounces each) cream cheese, softened | Parsley                              |
| 2 tablespoons lemon juice                         | Assorted party breads or melba toast |

Drain caviars. Cream the cheese and seasonings. Place cheese mixture in center of a serving plate and shape in a circle about 7 inches in diameter and 1 inch thick, similar to a layer cake. Cover a 4-inch circle in the center with salmon caviar. Cover the remaining  $1\frac{1}{2}$  inches on top and the sides with whitefish caviar. Place small sprigs of parsley around edge of salmon caviar. (A ring of overlapping slices of tiny stuffed olives or a ribbon of cream cheese put through a pastry tube maybe substituted for the parsley.) Garnish base of cheese mixture with parsley. Serve with party breads or melba toast. Makes approximately 2 cups of spread.

Note: For large parties, fix several small crowns using  $\frac{1}{2}$  recipe for each one. Divide cheese mixture in half and make two cheese circles about  $3\frac{1}{2}$  inches in diameter and 1 inch thick. Cover a 2-inch circle in center of each with salmon caviar and remaining outside edges with whitefish caviar. Proceed as directed above.

This idea for entertaining is from a 22-page, full-color booklet, Nautical Notions for Nibbling, released by the United States Department of the Interior's Bureau of Commercial Fisheries. It is available for 45 cents from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C. 20402.