



Fabulous Caviar

There are many different ways to enjoy Ikura! The simplest way is to put your desired amount of caviar on top of a nice cracker.

Both recipes below call for the caviar to be thawed ahead of time. The easiest way to thaw caviar is to thaw under refrigeration in the original jar or kilo container in the fridge. It should take a 2 oz jar 1-2 hours to thaw and a kilo jar about 6 hours to thaw. For best flavor, eat caviar immediately after thawing and consume with 3 days after opening. Any bread of your preference can be substituted for crackers in the recipes below.

Prep Time: 10 min.

Cook Time: N/A

Servings: 2

Caviar, Red Onion & Lemon Juice

- Sourdough Rye Cracker
- Caviar
- Thinly sliced Red Onion
- Fresh Squeezed Lemon Juice

Place a spoonful of caviar and place on sourdough rye crackers. Next, place thinly sliced red onions on the caviar and squeeze fresh lemon juice on the cracker before serving.

Smoked Salmon Lox & Caviar

- Sliced Salmon Lox
- Caviar
- Cream Cheese
- Sourdough Rye or Pumpernickel Crackers

Spread desired amount of cream cheese onto a cracker. Next, place a slice of cold smoked salmon lox onto the cream cheese. Dollop about a teaspoon of Caviar on top of the smoked salmon lox. ENJOY!

