

After Easter Stuffed Salmon Eggs©

Ingredients:

10–12 hard boiled	eggs
2 oz.	Kerry Gold™ Irish Butter
1 Tbsp.	onions, sweet, chopped fine
4 oz.	salmon, smoked, cube fine
1 tsp.	horseradish (Sushi Wasabi) or other
1/2 tsp.	lemon pepper
2 Tbsp.	sour cream, slightly heaped
10–12	black olives (halve lengthwise) or stuffed green olives cut crosswise

Method:

Halve hard boiled eggs, put whites on a plate and yolks in large mixing bowl. To the yolks add the remaining ingredients except olives and blend with the Magic Wand using the knife blade so mixture will be very fine. Put egg mixture into a decorator bag with no star top and pipe into egg white halves. Decorate top of eggs with black olives. Keep in refrigerator. When cool cover with plastic.

Hint: Add chopped egg whites and shape into a ball and serve with crackers. Decorate with egg wedges and parsley.

Hint: Add 4 oz. softened cream cheese.

Hint: The butter keeps the filling smooth and will not dry out. The eggs will keep for two days in the refrigerator.

