

Deviled Egg Salad©

Ingredients:

1/2 cup	Heinz™ Chili Sauce
1/2 cup	Crème Fraîche or 1/3 cup sour cream, drained
4 Tbsp.	sweet pickles, cubed, drained
1 Tbsp.	dry minced onions
1 Tbsp.	horseradish, drained (heaped, then drained)
1 Tbsp.	dijon mustard
1 Tbsp. fresh	dill, chopped (save a little for garnish)
1 tsp.	lemon pepper
1 tsp.	Lea & Perrins™ White Wine Worcestershire Sauce for Chicken
1 tsp.	Tabasco™ Green Pepper Sauce
1/2 tsp.	sugar
10–12 med.	hard boiled eggs, chopped (save one for garnish), or 8–10 large
10 stuffed green	olives, cut in half



Method:

Stir all ingredients together, except 1 egg and olives, with a spatula in a mixing bowl. Cover with plastic and keep in refrigerator until ready to serve.

To serve, put in a serving bowl, sprinkle with diced egg, olives and dill. Serve with party rye bread or other.

Hint: Keeps up to 2 days in refrigerator, just stir and decorate before serving.

Homemade Crème Fraîche©

Ingredients:

1 cup	whipping cream
1 cup	sour cream
1 tsp. fresh	lemon juice

Method:

Make certain fresh ingredients are used...check the dates on the containers!

Slice a 1 inch slit into a shallow plastic container. (A CoolWhip™ or a 3-pound sour cream container works great!) Cover slit with masking tape. Fold a paper towel into quarters and lay on container lid. Set container on top of paper towel and lid.

Put all ingredients into container and whisk together. Clean off sides. Cover container with a paper towel. Let sit on counter at room temperature for two days. After two days, cover with lid, peel off masking tape and set on quartered paper towel in refrigerator for two days up to 2 weeks. The longer you let it sit, the firmer it gets. Excess liquid will leak out of the slit onto the paper towel, so you might want to put the container on a plate! If excess liquid remains, drain it off. (Do not stir in excess liquid.)

This recipe takes a minimum of 4 days to make...two on the counter and two in the refrigerator. Crème Fraîche will keep up to 2 weeks in the refrigerator.

Hint: May be used for salty or sweet recipes.

Hint: If you have a yogurt maker you can use it.

Hint: Yogurt may be substituted for sour cream, but it will not get as firm.