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doctor pate loves salmon caviar, sour cream, chives and new potatoes for supper

serves 4

ingredients:

12 teaspoons salmon caviar12 new potatoes6 tablespoons sour cream2 tablespoons chives, chopped

Pre-heat oven to 325 degres. Bake potatoes for 30 minutes. Take potatoes out of the oven and cut in half. Top each half with sour cream and after that salmon caviar. Finish with a sprinkling of chives. Serve immediately.

