**Caviar Pie**

6 ounces of Black Caviar

¾ Cup Sweet Onion Minced

6 Hard Boiled Eggs

3 Tablespoons Mayonnaise

1 (8 ounce) package cream cheese, softened

2/3 cup sour cream

Directions:

Spread onion on paper towel and drain about 30 minutes. Lightly butter bottom and sides of 8-inch spring form pan. Chop eggs and mix with mayonnaise. Spread in bottom of pan. Sprinkle with drained onion. Beat cream cheese and sour cream together until smooth. Drop by tablespoonfuls onto onion layers. Gently spread and smooth with back of spoon. Cover. Chill 3 hours or overnight. Just before serving, gently rinse caviar separately with cold water, drain in strainer, then on paper towel. Spoon onto cheese layer in decorative pattern. Garnish, if desired, with minced scallions.