

MICE NIBBLES

4 eggs, hard-cooked

1/4 c. finely-grated
Cheddar cheese
(1 oz.)

2 T. low-fat cream
cheese

8 radishes

16 raisins

2 oz. Edam cheese,
cut into sm. chunks

Parsley, to garnish

- * Halve eggs lengthwise and scoop out yolks.
- * Mix yolks, cream and Cheddar cheese together until smooth. Spoon back into egg whites and smooth the surface.
- * Place filled egg halves upside-down.
- * To assemble each mouse, cut slits at the pointed end of eggs, then insert small slices of radish for ears, raisins for eyes and small pieces of radish for noses. Attach the radish roots for tails.
- * To serve, place on plate and arrange small chunks of cheese in front of mice. Garnish with fresh parsley sprigs.



EGG BOATS

Hard-boiled eggs

Mayonnaise

Salt

Pepper

1 slice cheese

Toothpicks

- * Peel hard-boiled egg. Cut half.
- * Remove yolk. Mix with mayonnaise, salt and pepper.
- * Cut 2 cheese triangles. Stick them on toothpicks.
- * Put yolk mixture and "sail" into egg halves. Sail it in your mouth.

