



Lemon Pepper Crackers with Kentucky Spoonfish Caviar

Serves 8

1 cup all purpose flour
1 ½ teaspoon black pepper
2 teaspoons lemon zest
4 tablespoons butter
2 tablespoons sour cream
1 tablespoon lemon juice
Kosher salt for sprinkling
Spoonfish caviar

Combine the flour, pepper, lemon zest and butter in a large bowl. Blend with fingertips until mixture resembles course meal. Stir in sour cream, lemon juice and 1 tablespoon cold water. Toss to form stiff dough. Turn out onto a floured work surface and knead briefly into a ball. Add more cold water if dough appears too stiff. Wrap ball in plastic and refrigerate until well chilled (1 hour).

Preheat oven to 400°. Cut the ball in half. Working with half at a time, roll the dough out to 1/16" thickness. Use a pizza wheel to cut 2" squares. Refrigerate and work the other half of the dough. Prod with fork to create dimples and sprinkle with kosher salt. Bake in the middle of the oven for 8 – 10 minutes or until golden. Cool on wire rack.

Top each cracker with spoonfish caviar before serving.