
Eggs-traordinary Deviled Eggs, 5 Ways

GENERAL DIRECTIONS:

1. Place cold eggs in a saucepan, add cold water, enough to cover by at least one inch.
2. Bring the water and eggs to a boil over high heat covering the saucepan with a lid. Once the water boils, remove from heat and let stand for 12 minutes – set the timer! (It's the extended exposure to heat that turns the yolks green.)
3. After the 12 minutes are completed, pour out the hot water and replace with cold water. As the cold water warms from the eggs, replace with more cold water. Once cooled, the eggs are ready to use, or to be refrigerated.
4. Slice the eggs lengthwise, remove the yolks.
5. Mix your favorite filling or one of the suggestions below by mashing all of the ingredients together. For ultra-smooth yolks, grate the yolks on a fine grater.
6. Pipe the filling into the egg halves with a wide tip, or a plastic bag with a corner snipped away.

Classic Deviled Eggs

Makes 24 filled halves.

Just the basics here! Start here, take a walk to your pantry or refrigerator and let your imagination take over.

Ingredients:

12 hard-boiled eggs
3/4 cup mayonnaise
1/2 teaspoon sugar
1 tablespoon Dijon mustard
1/2 teaspoon salt

On Fire Deviled Eggs

Makes 24 filled halves.

Add some heat and put some extra devil in this version. We used both Sriracha and hot sauce in our version and topped it off with extra red pepper flakes.

Ingredients:

12 hard-boiled eggs
3/4 cup mayonnaise
1/2 teaspoon sugar
1 finely minced shallot
1 tablespoon Sriracha sauce
1 teaspoon Dijon mustard
2-3 teaspoons hot sauce
1/4 teaspoon salt
Red pepper flakes for garnish

CONTINUED ON PAGE 2.

PAGE 2

Tarragon Deviled Eggs

Makes 24 filled halves.

Reminiscent of a subtle Bearnaise sauce, the tarragon flavors the filling along with a little tang from the apple cider vinegar. Each bite amazing.

Ingredients:

12 hard-boiled eggs
3/4 cup mayonnaise
1/2 teaspoon sugar
2 teaspoon Dijon mustard
1 tablespoon minced tarragon
1 tablespoon apple cider vinegar
1/2 teaspoon salt
Additional tarragon for garnishing

Lighter, Alli-i-cious Deviled Eggs

Makes 24 filled halves.

Enjoy this lighter version of the classic that features yogurt for half the mayonnaise. Then amplify the flavor with a threesome from the allium family, shallot, garlic, and chives. Dee-lish!

Ingredients:

12 hard-boiled eggs
1/3 cup low-fat mayonnaise
1/3 cup plain Greek yogurt
1 finely minced shallot
1 small garlic clove, crushed
1 tablespoon minced chives
1 teaspoon sugar
2 teaspoon Dijon mustard
1/2 teaspoon salt
Capers for garnishing

Lots of Lox in Eggs

Makes 24 filled halves.

Combine the classic deviled egg filling with another traditional pairing, cream cheese and smoked salmon. The marriage is extraordinary!

Ingredients:

12 hard-boiled eggs
1/3 cup mayonnaise
1/3 cup whipped cream cheese
4 tablespoons smoked salmon, minced
1 tablespoon lemon juice
Pinch of sugar
1 teaspoon Dijon mustard
Extra chopped salmon or caviar for garnishing