

Deviled Eggs

http://www.simplyrecipes.com/recipes/deviled_eggs/

Flavor Profile: Mediterranean

Makes 2 dozen deviled eggs.

Ingredients:

1 dozen eggs
1/3 cup mayonnaise (or Greek yogurt)
2 tsp Dijon mustard
1 Tbsp minced onion or shallot
(Spices and additions to taste)
1/4 tsp tabasco
Salt and pepper
Paprika

Directions:

First hard boil the eggs: place the eggs in a pot and cover with cold water by a 1/2-inch or so. Bring to a gentle boil. Now turn off the heat, cover, and let sit for exactly seven minutes. Have a big bowl of ice water ready and when the eggs are done cooking place them in the ice bath for three minutes or so - long enough to stop the cooking. Crack and peel each egg, place in a medium mixing bowl.

Using a sharp knife, slice each egg in half, lengthwise. Gently remove yolk halves and place in a small mixing bowl. Arrange the egg white halves on a serving platter.

Using a fork, mash up the yolks and add mustard, mayonnaise, onion, Tabasco, and a sprinkling of salt and pepper. Spoon egg yolk mixture into the egg white halves. Sprinkle with paprika.

Makes 2 dozen deviled eggs.

Nutritional info not available at this time.

