

SWEET HUNGARIAN DEVEILED EGGS

F EASY

Last Modified: 08/14/2014

PREP: 18 Hrs
COOK: 20 Min
STOVETOP

EGGS

MAKES 12 Or 24 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Large	Eggs	
2	Tbsp	Distilled White Vinegar (Heinz)	
3	Tbsp	Mayonnaise (Hellmann's)	
3	Tbsp	Sour Cream (Breakstone)	
2	Tbsp	Fresh Dill Weed Leaves	Fine Chop
12 / 24	Whole	Fresh Dill Weed Sprig Tips	(Garnish)
3	Tbsp	Prepared Horseradish (Chadalee Farms)	Ground
3	Tsp	Whole Grain Mustard	
1	Tsp	Sweet Hungarian Paprika	
PLUS			
	Pinches	Sweet Hungarian Paprika	(Garnish)
3	Tbsp	Cucumber (Peeled & Seeded)	Fine Dice
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

OPTIONAL

3	Cups	Pickled Beet Juice	
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PREPARATION

FACTOID	SEE: Recipe: Eggs - Hard Boiled Eggs for Egg boiling secrets.
TOOLS	1) Small Mixing Bowl 2) Pastry Piping Bag & Tips 3) Fine Wire Strainer
OPTION	An alternative way to make larger Deviled Eggs (1 Deviled Egg per Egg instead of the usual 2) is: Lay the Egg on it's side, cut 1/16 inch off of the bottom (larger end of the Egg) to make a flat spot to set it on. Then, cut off the top 1/4 (smaller end of the Egg) and CAREFULLY remove the Yolk and set it aside. If desired, you can optionally finely grind the removed Egg White pieces and mix them thoroughly into the Yolk Mixture
PREP	DISH 1) Finely chop the Dill Weed Leaves and set them aside. 2) Peel, seed and finely dice the Cucumber, add it on top of the Dill and set it aside. 3) Using scissors, cut off several Dill Weed Tip Sprigs and set them aside.
1	PICKLED OPTION: Reserve the Pickling Liquid from 2 or so jars of Pickled Beets. Dump out and reserve the Beets. Rinse out the Jars. Strain the Pickling Liquid through a coffee filter set inside of a fine wire strainer back into the jars.

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2	PICKLED OPTION: Place several whole Peeled Eggs in each jar (do NOT pack them at all). You may have to do this in steps because the Eggs must be completely submerged. Seal the jar with the lid and lay it on paper towels on it's side. Roll the jars 90 degrees once every 15 minutes to keep the Eggs from sticking together and so the purple dye coloring comes out even on each of the Eggs. Soak for a minimum of 3 hours, up to several days - Until you like the color.
3	PICKLED OPTION: Using a spoon, carefully remove each Egg from the Picking Juice and set on a plate to drain. Lightly pat dry with a paper towel and set them aside.
1	DEVEILED EGGS: Using a fork, smash and fluff the Egg Yolks. Mix together the Mayonnaise, Sour Cream, Chopped Dill, Vinegar, Horseradish, Mustard, Paprika and Cucumber. Stir into the smashed Yolks. Season with Salt and Black Pepper.
2	DEVEILED EGGS: Spoon the Egg Yolk mixture into a pastry piping bag, squeeze to remove most of the air and seal tightly. Chill the Egg Yolk mixture for 15 minutes. Squeeze the Egg Yolk mixture evenly into each of the Egg White halves.
SERVE	Place the Eggs on a serving platter, sprinkle the tops with a little Paprika and add a small Dill Sprig on top as a garnish. Stick toothpicks into the Yolk Mixture so you can cover them with plastic wrap and it won't stick to the Yolks. Refrigerate for no more than 24 hours before serving. Serve while chilled.

