

TRADITIONAL (& NOT SO) DEVEILED EGGS

F EASY

Last Modified: 08/06/2014

PREP: 14 Hrs
COOK: 20 Min
STOVETOP

EGGS

MAKES 12 Or 24 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Large	Eggs	
1/4	Cup	Mayonnaise (Hellmann's)	
2	Tbsp	Sour Cream (Breakstone)	
2	Tbsp	Sweet Pickle Relish (NOT Drained)	
1	Tsp	Yellow Mustard	
1/8	Tsp	Yellow Curry Powder	
1	Tsp	Sweet Hungarian Paprika	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
	Pinches	Smoked Paprika	(Garnish)

OPTIONAL GARNISHES

1	Jar	Pimento's	Sliced
1	Jar	Capers	Drained
1	Can	Black Olives	Sliced
1	Jar	Stuffed Green Olives	Sliced
1	Jar	Sun Dried Tomatoes	Sliced
2	Stalks	Green Onions (Greens Only)	Thin Chop
6	Stalks	Fresh Chives	Chopped
24	Whole	Fresh Dill Weed Sprig Tips	Garnish
2	Tbsp	Fresh Dill Weed Leaves	Chopped
1	7 Oz	Can Chipotle Peppers in Adobo Sauce	Sliced
1	Jar	Jalapeno Pepper Slices	Drained
1	Jar	Anchovy Fillets	Sliced
24	Whole	Parsley (Cilantro, Basil, Etc.) Leaves	
24	Drizzles	Sriracha Hot Chili Sauce (Huy Fong)	Per Egg
1	Fillet	Smoked Salmon	Flaked
1	Can	Caviar (Red and/or Black)	Drained
2	Strips	Thin Sliced Bacon	Crumbled
1	Jar	Pickled Ginger	Sliced
1	Tube	Wasabi Paste	

PREPARATION

FACTOID	SEE: Recipe - Eggs - Hard Boiled Eggs for Egg boiling secrets.
TOOLS	1) Small Mixing Bowl 2) Pastry Piping Bag & Tips

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OPTION	<p>GARNISHES:</p> <p>PIMENTO: Drain, thinly slice lengthwise & place 1 strip on top of the filling.</p> <p>CAPERS: Drain & place 3 ~ 4 Capers on top of the filling.</p> <p>BLACK OLIVES: Drain & place 1 Olive Slice on top of the filling.</p> <p>GREEN OLIVES: Drain & place 1 Olive Slice on top of the filling.</p> <p>TOMATOES: Drain, thinly slice lengthwise & place 1 strip on top of the filling.</p> <p>GREEN ONIONS: Finely chop the greens & sprinkle lightly on top of the filling.</p> <p>CHIVES: Chop into 1/16" long pieces & sprinkle lightly on top of the filling.</p> <p>DILL SPRIGS: Place 1 Sprig on top of the filling.</p> <p>DILL LEAVES: Strip off the leaves, chop finely & sprinkle lightly on top of the filling.</p> <p>CHIPOTLES: Drain, thinly slice lengthwise & place 1 strip on top of the filling.</p> <p>JALAPENOS: Drain & place 1 Pepper Slice on top of the filling.</p> <p>ANCHOVIES: Cut fillets into squares & place 1 square on top of the filling.</p> <p>HERBS: Place 1 whole small Leaf (or piece) on top of the filling.</p> <p>HOT SAUCE: Place several drops on top of the filling.</p> <p>SALMON: Place 1 flake on top of the filling.</p> <p>CAVIAR: Place a few eggs on top of the filling. (Do NOT mix colors).</p> <p>BACON: Crispy fried & crumbled. Place a few pieces on top of the filling.</p> <p>GINGER: Slice into 1/8" wide strips & roll into a loose pinwheel.</p> <p>WASABI: Squeeze out a dollop on top of the filling.</p>
OPTION	<p>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</p>
PREP	None.
1	<p>DEVEILED EGGS: Using a fork, smash and fluff the Egg Yolks. Mix together the Mayonnaise, Sour Cream, Relish, Curry Powder and Sweet Paprika. Stir into the smashed Yolks. Season with Salt and Black Pepper. Adjust the color by varying the amount of Sweet Paprika used.</p>
HINTS	<p>Adjust the firmness of the filling by varying the amount of Mayonnaise and /or Sour Cream you put in the mixture (REMEMBER: The filling will always firm up slightly as it sets out in the air).</p>
2	<p>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.</p>
SERVE	<p>Place the Eggs on a serving platter, sprinkle the tops with a little Smoked Paprika and add a small garnish of your choice. 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.</p>