

Deviled Eggs



Ingredients:

12 large eggs
½ cup mayonnaise
2 tsp pickle juice
2 tsp Dijon mustard
2 TBSP heavy cream
Kosher Salt
½ tsp black pepper ground
½ tsp garlic powder
2 pickles - very finely diced or relish

Topping:

½ tsp paprika for topping
½ cup chopped chives for topping

Hard Boil Eggs:

1. **Stovetop Method:** Add eggs to a saucepan and cover eggs with cold water. Heat until water comes to a boil. Stir in 1 teaspoon of baking soda (a trick for helping the eggs to peel easily), apply lid to cover, and remove from heat. Rest with the lid on for 12 minutes. Remove eggs to an ice water bath to cool.
2. **Peel and cut eggs:** Slice peeled eggs in half, lengthwise. Carefully remove the yellow yolks and place yolks in the bowl.
3. **Filling:** Add mayonnaise, pickle relish, and mustard to the bowl of egg yolks. Mash with a fork until smooth. Add salt and pepper to taste. Add more mayo, mustard, or seasonings to taste, if needed.
4. **Assemble:** Add a big spoonful of filling back into each egg white. Use a spoon, or a pastry bag to pipe the filling in. Garnish with paprika or chives, just before serving.
5. **Store** in the fridge for 2-3 days (depending on the freshness of eggs).

Deviled Eggs Variations

Sriracha Mayo

Top with Edamame, Furikake, and Seaweed Salad, and Serve with Sriracha Mayo.



Bloody Mary

Coat Eggs with Oldbay seasoning; top with bacon, cucumber, jalapeno, and celery.



BBQ Pulled Pork

Add barbecue sauce to egg filling mix and top with pulled pork and pickles.

