

The Last Deviled Egg Recipe You'll Ever Need From My Carolina Home



Ingredients For My Basic Version

4 large eggs (plus 2 for good measure)
2 tablespoons mayonnaise
1/2 teaspoon dijon mustard
1/2 teaspoon horseradish sauce
1/4 teaspoon red wine vinegar or balsamic vinegar
1/4 teaspoon garlic salt
1/4 teaspoon lemon pepper
1/4 teaspoon dried chopped parsley
1 tablespoon add in as desired - green onion, bacon bits, top with shrimp or other favorite if desired
Sprinkle of chipotle powder or paprika

Start by placing your eggs carefully into a pan that fits them with adequate space between. Fill the pan with cool water until the eggs are covered. Place the pan on the stove and turn on the heat to high. Stand there and wait for the eggs to boil. Just as soon as the water boils nicely, turn off the heat, cover the pan, and let it sit on the cooling burner 12-15 minutes depending on if you are using medium, large, extra large or jumbo eggs. Gently pour off the hot water, and plunge the eggs into a bowl of ice water. Let them sit for a minute, then one at a time, take them out and gently crack the shell all over. Or, take them all out and shake the eggs in the pan to crack them evenly all at once before returning them to the ice water. This will separate the membrane just under the shell from the cooked egg white, and will allow the shell to slide off in big chunks.

Peel eggs and slice in half. Remove four egg yolks to a small bowl. Add next seven ingredients. Add any add-in ingredients, I usually use green onion. Pipe or spoon back into egg white shells. Sprinkle with Chipotle powder or

paprika, depending on how much heat you want. Now the most important part, chill at least 2 hours or overnight. This allows the flavors to blend, and gets the eggs nicely cold and set up. Place on a pretty plate and enjoy!!

Variations to Make the Eggs Your Way - all can be combined in different ways for different tastes. Use what you like! Just be sure that the proportion of egg yolk to base is right - one tablespoon of base to 2 large egg yolks.

Bases - mayonnaise, light mayonnaise, Miracle Whip, sour cream, ricotta

Heat - dijon mustard and horseradish sauce (I like both), yellow mustard, worchestershire,

Acid - vinegar either balsamic or red wine vinegar, or white wine vinegar, or lemon juice, pickle juice

Spice - garlic, lemon-pepper, smoked salt, parsley, thyme, oregano, paprika, cumin

Add-Ins - green onion, bacon bits, chopped red or green pepper, chopped olives, chopped pickles

Add-ons - shrimp, marinated peppers or mushrooms, sliced olives, parmesan cheese, sliced avocado

Finishes - paprika, chipotle chili powder, smoked sea salt, cracked black pepper, fresh herbs



Enjoy!!

©FromMyCarolinaHome.com, 2015