



DR_x Sally's Kitchen

Heavenly Deviled Eggs

If you're looking for a delicious way to enjoy hardboiled eggs this spring, then I hope you'll consider my herb-kissed version. Rather than being the more traditional hot and spicy or tangy and sweet, these deviled eggs are fragrant with fresh chives, dill and marjoram. While you could use dried herbs, the fresh herbs bring a spring green, almost floral scent to these eggs. After "hard-boiling" my eggs for decades, I've made the leap to steaming them, which renders eggs that are more easily peeled and prepped to be filled with this glorious mix.

INGREDIENTS

- 6 eggs, yolk and white separated
- 2 T. Mayo (preferably not a soy oil version)
- 2 t. Dijon mustard
- 1 T. red wine vinegar
- 1 T. minced shallots
- 1 T. minced fresh herbs (a mix of dill, marjoram, and chives)
- ¼ - ½ t. sea salt
- Healthy grind of black pepper
- ½ t. chives for garnish

INSTRUCTIONS

Bring 1 inch of water to boil in a pot with a steamer basket in it. When the water is boiling, place the eggs in the basket, cover and steam for 11 minutes. Remove the eggs and plunge them into ice water for 15 minutes. Remove and peel them, carefully lifting the membrane off of the egg white. Cut the egg in half and place the yolks in a bowl. Mince the shallots and submerge them in the red wine vinegar for 15 minutes. Press most of the vinegar out of the shallots, add them to the bowl and mash the yolks with the other ingredients until it is a smooth paste. Place ~ 1 teaspoon of the yolk mixture into each half of the egg white. Arrange on a platter and garnish with the remaining chives.