



Deviled Eggs

One dozen eggs (hard boiled)
1 stick of butter at room temperature
1 Tablespoon of mustard (from yellow to spicy- your call)
1 cup mayonnaise

Black olive, pepperocini, roasted red peppers, capers, bacon bits, parsley for garnish

Method

Add eggs to sauce pan carefully. Fill pan with lukewarm water about an inch above the eggs. Set on stove and turn heat to high. Once the water comes to a boil, let it remain at boil for 4-6 minutes then shut heat off. Place a lid on the pan and let it sit for 5-10 minutes. Drain hot water from the pan and then refill with cold water over the eggs. Let this stand and then drain and repeat until the eggs are cool enough to handle and peel.

Once peeled, rinsed and dried, take the eggs and slice them in half lengthwise. Remove the yolk from the center and place the whites on a plate. In a food processor or with a fork, blend the yolks until fine. Add all remaining ingredients and blend again until smooth. Using a pastry bag and tip or a freezer storage bag with a corner cut off pipe the mixture into the whites. Add any of the mentioned garnish for pop and flavor. Chill to set the mixture and serve.

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