



From Our Family to Yours

Deviled Eggs – 3 Ways!

Prep Time: 1 hour, Yield: 30 Egg Halves

Hard Cooked Egg Instructions

15 Eggs, Hard Cooked (SKU #861006)

In a large pot, place eggs in bottom and fill with water to cover the eggs. Turn on medium high heat and bring water to a boil. When water boils, cover pot with lid and remove from heat. Set a 10-minute timer. After 10 minutes, drain hot water and fill pot with cold water to shock the eggs. Once eggs have chilled, peel the shells, cut eggs in half and remove yolks. Reserve and divide yolks into 3 portions for recipes.

Smoked Salmon and Dill Ingredients

- 1 portion of yolks
- 1 tbsp Capers, chopped
- 2 tbsp Mayonnaise (SKU #56005)
- 1 tsp Lemon Juice (SKU #88519)
- 2 tbsp Cream Cheese
- 1 tsp Mustard (SKU #862006)
- 5 ounces Smoked Salmon
- 1 tsp Red Onion, minced (SKU #89091)
- ½ tsp Dill Weed (SKU #68131)
- 1/8 tsp Black Pepper (SKU #68258)
- ¼ tsp Kosher Salt (SKU #92274)
- 2 Grape Tomatoes, thinly sliced - for garnish (SKU #89098)



Instructions

Smash yolks with a fork until mixture resembles fine crumbs. Stir in capers, mayonnaise, lemon juice, cream cheese, mustard, salmon, red onion, dill weed, black pepper and salt. Mix thoroughly and divide equally between reserved 10 egg whites. Refrigerate a minimum of 30 minutes prior to serving. Garnish with small slices of smoked salmon, dill and cherry tomatoes.

Paprika and Anchovy Ingredients

- 1 portion Egg Yolks
- 2 Anchovies, finely minced (SKU #10841)
- ¼ cup Mayonnaise (SKU #56005)
- 1 tsp Lemon Juice (SKU #88519)
- 1 tsp Mustard (SKU #862006)
- ½ tsp Paprika (SKU #68351)
- ¼ tsp Garlic Powder (SKU #68156)
- 1/8 tsp Black Pepper (SKU #68258)
- ¼ tsp Kosher Salt (SKU #92274)

Instructions

Smash one portion of egg yolks with a fork until mixture resembles fine crumbs. Stir in anchovies, mayonnaise, lemon juice, mustard, paprika, garlic powder, pepper and salt. Mix thoroughly and divide equally between 10 reserved egg whites. Refrigerate for a minimum of 30 minutes prior to serving. Garnish with additional paprika.

White Truffle Bacon Ingredients

- 1 portion Egg Yolks
- 3 slices Bacon, cooked and crumbled (SKU #18062)
- 2 tbsp Mayonnaise (SKU #56005)
- 1 tsp Lemon Juice (SKU #88519)
- 1 tbsp Truffle Oil (SKU #30027)
- 1 tsp Mustard (SKU #862006)
- 2 tbsp grated Parmesan Cheese (SKU #25330)

1 tsp Parsley Flakes (SKU #68249)

¼ tsp Onion Powder (SKU #68191)

1/8 tsp Black Pepper (SKU #68258)

¼ tsp Kosher Salt (SKU #92274)

Instructions

Smash 1 portion of egg yolks with a fork until mixture resembles fine crumbs. Stir in bacon, mayonnaise, lemon juice, truffle oil, mustard, cheese, parsley, onion powder, pepper and salt. Mix thoroughly and divide equally between 10 reserved egg whites. Refrigerate for a minimum of 30 minutes prior to serving. Garnish with bacon.