

Maine Arts Camp

Recipe: Deviled Eggs

Chef: Charlie Limoggio CEC

Servings: 10

Quantity	Unit	Ingredient	Prep Notes
10	Large	Eggs	Hard cooked**
¾	Cup	Mayonnaise	
1	Tablespoon	Mustard	
½	Teaspoon	Ground black pepper	

1. Slice the eggs in half lengthwise. Separate the yolks from the whites and reserve the whites separately. Rub the yolks through a sieve into a bowl or into the bowl of a food processor.
2. Add the mayonnaise, mustard, salt, and pepper. Mix or process the ingredients into a smooth paste. Pipe (using a star tip) or spoon the yolk mixture into the cavities of the egg whites. Garnish as desired and serve. (see notes)

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.

Notes: The eggs can be separated and the filling mixed in advance, but if the eggs are not to be served immediately, the whites and the yolks should be held separately until just before service. Garnishes may include chopped parsley, snipped chives, sliced scallion greens, dill sprigs, pimento strips, chopped olives, caviar, or shredded carrots. Spices, such as ground cumin, cayenne pepper, or crushed red pepper flakes are also excellent choices.

For perfectly cooked hard cooked eggs: place raw eggs in a sauce pan and cover with enough cold water to be 1-2 inches above the eggs. Place on high heat until it comes to a **full boil. Lower to a simmer and set a timer for 10 minutes. After 10 minutes drain the eggs well and immediately immerse the eggs in ice water to halt the cooking process. This will result in perfectly cooked eggs with no sulfur oxide green around the yolks. Peel.