

Our State eats

Published in the March 2016 issue of Our State

Deviled Eggs

Yield: 12 servings.

- 12 hard-boiled eggs, peeled**
- ½ cup mayonnaise**
- 1 teaspoon yellow mustard**
- 1 tablespoon apple cider vinegar**
- Salt and pepper to taste**

Cut eggs in half lengthwise and place on plate. Remove yolks and place in food processor.

Pulse egg yolks until they resemble coarse sand. If you don't have a food processor, mash yolks in a bowl using a fork.

Add remaining ingredients and mix well. Place yolk mixture in refrigerator for 30 minutes.

Spoon (or pipe) yolk mixture into each egg. Refrigerate until ready to serve.

Optional garnishes include sliced olives, pickle relish, smoked paprika, chopped anchovies, or fresh dill.



How to Boil an Egg

Don't wing it – follow our foolproof guide for perfect hard-boiled eggs, every time.

Place eggs in a pot and add cold water until water is approximately 2 inches above the eggs. Bring to a rolling boil. Remove pot from burner, place lid on pot, and let sit for 17 minutes. Drain pot and place eggs in an ice-water bath. Crack and peel eggs under cold running water.

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