

# Our State eats

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## Dilly Deviled Eggs

*Yield: 12 deviled eggs.*

- 1** teaspoon salt, divided
- 6** large eggs
- 4** tablespoons mayonnaise
- 1** teaspoon rice vinegar
- ¼** teaspoon Dijon mustard
- 1** tablespoon fresh dill, chopped, plus more for garnish

Bring a large pot of water to a rolling boil. Add ½ teaspoon of salt and the eggs to the water. Cook for 6 minutes. Cover with a lid and remove from heat. Let eggs sit for 6 minutes.

Remove eggs from pot and place into an ice bath. Let sit for a few minutes until cooled. Carefully peel each egg. Slice in half lengthwise and place yolks into a bowl. Set whites aside. Break up yolks with a fork until no large lumps remain.

In a separate bowl, mix together mayonnaise, rice vinegar, mustard, the remaining salt, and dill. Add mayonnaise mixture to egg yolks and combine with an immersion blender to achieve a smooth consistency.

Spoon egg mixture into a pastry bag or plastic food bag. Cut a small hole at the corner of the bag and pipe the mixture into each egg white. Garnish each egg with a dill frond.



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## White Bean Salad *with* Chopped Eggs & Arugula

Yield: 4 servings.

- 3 tablespoons extra-virgin olive oil
- 3 tablespoons rice vinegar
- 1 tablespoon honey
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 3 eggs, hard-boiled, peeled, and roughly chopped
- 2 (15.5-ounce) cans cannellini beans, drained and rinsed
- 1 tablespoon fresh dill, chopped
- ½ cup roasted red peppers, chopped
- ½ cup fresh flat parsley leaves, chopped
- 4 cups arugula
- 4 slices thick-cut bacon, cooked

In a small bowl, whisk together olive oil, vinegar, honey, salt, and pepper. Set aside.

In a large bowl, add eggs, beans, dill, roasted red peppers, and parsley. Pour dressing over bean mixture and lightly toss to coat.

Place arugula in a large salad bowl or divide into 4 individual salad or pasta bowls. Top with egg mixture. Crumble bacon over top and serve.



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## Curried Deviled Eggs

*Yield: 12 deviled eggs.*

- 6 large eggs**
- 3 tablespoons mayonnaise**
- 1 tablespoon sour cream**
- 1 teaspoon curry powder (mild or hot, depending on preference)**
- ½ teaspoon fresh lemon juice**
- ½ teaspoon salt**
- 6 kalamata olives, pitted and minced**

Bring a large pot of water to a rolling boil. Add ½ teaspoon of salt and the eggs to the water. Cook for 6 minutes. Cover with a lid and remove from heat. Let eggs sit for 6 minutes.

Remove eggs from pot and place into an ice bath. Let sit for a few minutes until cooled. Carefully peel each egg. Slice in half lengthwise and place yolks into a bowl. Set whites aside. Break up yolks with a fork until no large lumps remain.

Slice hard-boiled eggs in half lengthwise and place yolks into a small bowl. Set the egg whites aside on a serving platter. Break up egg yolks with a fork until no large lumps remain.

In a separate bowl, combine mayonnaise, sour cream, curry powder, lemon juice, and salt. Add mayonnaise mixture to egg yolks and combine with an immersion blender to achieve a smooth consistency.

Spoon egg mixture into a pastry bag or small plastic food bag. Cut a small hole at the corner of the bag and pipe the mixture into each egg white. Garnish with olives.



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