

THE CULINARY

Playground



Deviled Eggs

Makes 6 halves

3 eggs
1/4 cup sour cream
2 TB Mayonnaise
1/2 TB Dijon Mustard
Salt & Pepper to taste

Boil large pot of water.

Place room temperature eggs carefully into boiling water.

Reduce heat and cook for 12-14 minutes (for hard boiled center)

Remove from pan and place in very cold water to stop cooking and help shells peel easily.

When cool, carefully peel eggs and cut in half.

Remove yolks and place in bowl.

Smash yolks, add in remaining ingredients and stir well.

Spoon or pipe filling into egg white halves and garnish as desired.

Other add ins: herbs such as dill, chives, tarragon, hot sauce, lemon juice