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## Devised Pickled Eggs

By **JOHN CURRENCE**

These pickled eggs are much more delicious than the ones you find languishing in a jar at convenience stores. They make a great tailgate snack on their own, but they're even better deviled.

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MAKES	ACTIVE TIME	TOTAL TIME
24	45 min.	45 min. (plus overnight pickling)

### INGREDIENTS

#### To pickle:

12 large farm eggs  
¾ cup apple cider vinegar, divided  
2½ cups red wine vinegar  
¾ cup white wine  
2 medium shallots, sliced  
4 garlic cloves, thinly sliced  
2 tsp black peppercorns  
1 tsp whole allspice berries  
1 Tbsp red pepper flakes  
2 tsp smoked paprika  
3 dried bay leaves  
2 whole cloves  
½ cup finely chopped scallions

#### To assemble:

2 Tbsp mayonnaise  
1 tsp minced shallots  
½ tsp minced garlic  
2 tsp Dijon mustard  
½ tsp Tabasco hot sauce  
2 tsp freshly ground pepper  
½ tsp salt  
½ tsp smoked paprika  
2 pinches Madras curry powder  
1 tsp sugar  
2 tsp minced fresh flat-leaf parsley  
2 tsp chopped celery leaves  
2 oz Sunburst Trout Farms trout roe  
¼ cup finely minced red onion  
White pepper, for serving  
¼ cup crème fraîche

### DIRECTIONS

1. Make pickled eggs: Put eggs in a saucepan, cover with water, and add ¼ cup cider vinegar. Bring to a boil over high heat. Boil 8 minutes. Meanwhile, prepare a bowl of ice water. Immediately plunge eggs into ice water. Peel eggs.
2. Combine remaining ½ cup apple cider vinegar, red wine vinegar, white wine, shallots, garlic, peppercorns, allspice, red pepper flakes, smoked paprika, bay leaves, and cloves in a nonreactive saucepan and bring to a boil. Decrease heat to medium-low and simmer 5 minutes. Put cooled eggs in a nonreactive container, pour hot brine over them, and let cool. Stir in scallions. Let eggs pickle, submerged in brine, at least overnight.
3. Assemble: Cut pickled eggs in half lengthwise and gently scoop out yolks into bowl of a stand mixer fitted with a paddle attachment. Blend in mayonnaise, shallots, garlic, mustard, Tabasco, black pepper, salt, paprika, curry powder, sugar, parsley, and celery leaves and mix until smooth.
4. Scoop yolk mixture into a small zip-top plastic bag and force mixture toward a corner.



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