

Herbed Deviled Eggs

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Servings: 8

24 large eggs
1 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons dill pickle, finely chopped
1/4 cup chives, finely chopped, divided
3 tablespoons fresh parsley, finely chopped, divided
3 tablespoons fresh tarragon, finely chopped, divided

Preparation Time: 20 minutes

Cook Time:

Place the eggs in a pot. Cover with water. Bring to a boil over medium-high heat. Turn off the heat. Cover. Let stand for 10 minutes. Drain.

Run eggs under cold water until cool enough to handle. Peel and halve the eggs lengthwise (it is much easier to peel the eggs while they are still slightly warm.) Place the yolks in a medium bowl. Set the egg whites aside.

In a bowl, mix the mayonnaise, mustard, pickles, three tablespoons of the chives, two tablespoons of the parsley and two tablespoons of the tarragon into the yolks. Season with salt and pepper.

In a small bowl, finely chop four of the least attractive or broken egg white halves. Toss them with the remaining herbs.

Pipe the yolk mixture into the remaining egg white halves. Garnish with the egg white-herb mixture.

Start to Finish Time: 12 minutes

Make-Ahead. Eggs can be cooked and peeled up to two days ahead. Yolk mixture can be made up to one day ahead. Refrigerate the egg whites and yolk mixture separately.

Per Serving (excluding unknown items): 424 Calories; 38g Fat (80.3% calories from fat); 19g Protein; 2g Carbohydrate; trace Dietary Fiber; 646mg Cholesterol; 445mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.

Appetizers

