

Pickled Deviled Eggs

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Yield: 24 deviled egg halves

TO PICKLE

*12 large farm eggs
3/4 cup apple cider vinegar, divided
2 1/2 cups red wine vinegar
3/4 cup white wine
2 medium shallots, sliced
4 cloves garlic, thinly sliced
2 teaspoons black peppercorns
1 teaspoon whole allspice berries
1 tablespoon red pepper flakes
2 teaspoons smoked paprika
3 dried bay leaves
2 whole cloves*

1/2 cup scallions, finely chopped

TO ASSEMBLE

*2 tablespoons mayonnaise
1 teaspoon shallots, minced
1/2 teaspoon garlic, minced
2 teaspoons Dijon mustard
1/2 teaspoon Tabasco hot sauce
2 teaspoons freshly ground pepper
1/2 teaspoon salt
1/2 teaspoon smoked paprika
2 pinches Madras curry powder
1 teaspoon sugar
2 teaspoons fresh flat-leaf parsley, minced
2 teaspoons celery leaves, chopped
2 ounces Trout Farms trout roe
1/4 cup red onion, finely minced
white pepper (for serving)
1/4 cup creme fraiche*

Make the pickled eggs. Put the eggs in a saucepan and cover with water. Add 1/4 cup of the cider vinegar. Bring to a boil over high heat. Boil for 8 minutes. Meanwhile prepare a bowl of ice water. Immediately plunge the eggs into the ice water. Peel the eggs.

In a nonreactive saucepan, combine the remaining 1/2 cup apple cider vinegar, red wine vinegar, white wine, shallots, garlic, peppercorns, allspice, red pepper flakes, smoked paprika, bay leaves and cloves. Bring to a boil. Decrease the heat to medium-low and simmer for 5 minutes.

Put the cooled eggs in a nonreactive container and pour the hot brine over them. Let cool. Stir in the scallions. Let the eggs pickle, submerged in brine, at least overnight.

To assemble: Cut the pickled eggs in half lengthwise and gently scrape out the yolks into the bowl of a standard mixer fitted with a paddle attachment. Blend in the mayonnaise, shallots, garlic, mustard, Tabasco, black pepper, salt, paprika, curry powder, sugar, parsley and celery leaves. Mix until smooth.

Scoop the egg mixture into a small zip-top plastic bag and force the mixture towards a corner. Squeeze out as much air as possible and seal the bag. Snip off a small piece from that corner and pipe the mixture into the egg halves.

Top with roe, onion, white pepper and creme fraiche.

Start to Finish Time: 45 minutes

Per Serving (excluding unknown items): 768 Calories; 44g Fat (50.8% calories from fat); 8g Protein; 89g Carbohydrate; 11g Dietary Fiber; 63mg Cholesterol; 1447mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 3 Vegetable; 1/2 Fruit; 1/2 Non-Fat Milk; 6 Fat; 2 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	768	Vitamin B6 (mg):	.6mg
% Calories from Fat:	50.8%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	45.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	4.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	44g	Folacin (mcg):	74mcg
Saturated Fat (g):	15g	Niacin (mg):	1mg
Monounsaturated Fat (g):	12g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	13g	Alcohol (kcal):	120
Cholesterol (mg):	63mg	% Refused:	0.0%
Carbohydrate (g):	89g	Food Exchanges	
Dietary Fiber (g):	11g	Grain (Starch):	1
Protein (g):	8g	Lean Meat:	0
Sodium (mg):	1447mg	Vegetable:	3
Potassium (mg):	1714mg	Fruit:	1/2
Calcium (mg):	371mg	Non-Fat Milk:	1/2
Iron (mg):	13mg	Fat:	6
Zinc (mg):	1mg	Other Carbohydrates:	2 1/2
Vitamin C (mg):	43mg		
Vitamin A (i.u.):	4381IU		
Vitamin A (r.e.):	573 1/2RE		

Nutrition Facts

Amount Per Serving

Calories 768 Calories from Fat: 390

% Daily Values*

Total Fat 44g	68%
Saturated Fat 15g	74%
Cholesterol 63mg	21%
Sodium 1447mg	60%
Total Carbohydrates 89g	30%
Dietary Fiber 11g	46%
Protein 8g	
Vitamin A	88%
Vitamin C	72%
Calcium	37%
Iron	72%

* Percent Daily Values are based on a 2000 calorie diet.