

Thai Deviled Eggs

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Yield: 12 egg halves

6 eggs

2 cups Kikkoman Less-Sodium soy sauce

1 1/2 cups Kikkoman Kotten Mirin

1/2 cup Kikkoman rice vinegar

1 teaspoon lemongrass paste

1 teaspoon green curry paste

1 teaspoon mustard

1/4 teaspoon fish sauce

1 tablespoon coconut cream

1 shallot (for garnish), thinly sliced and fried

2 cloves garlic (for garnish), thinly sliced and fried

Boil the eggs for 7 minutes. Allow the eggs to sit in the water for 7 additional minutes. Transfer the eggs to an ice-water-filled bowl. Peel.

In a large bowl, completely submerge the eggs in soy sauce, rice vinegar and mirin. Soak for two to six hours.

Halve the eggs. Separate two whole yolks into each of three separate bowls, reserving the egg white halves.

In a bowl, mix together the lemongrass paste, green curry paste, mustard, fish sauce and coconut cream until smooth. Pipe the filling mixture into the egg whites.

Top with shallot and garlic slices.

Serve.

Per Serving (excluding unknown items): 500 Calories; 35g Fat (65.2% calories from fat); 39g Protein; 4g Carbohydrate; trace Dietary Fiber; 1272mg Cholesterol; 483mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 3 1/2 Fat; 0 Other Carbohydrates.