

Fancy These Deviled Eggs

- 10 eggs
- 2 T mayonnaise
- 1 T Dijon
- 2 T coloured pepper, very finely chopped
- 1 T red onion, finely chopped
- 1 T chives or scallions, finely chopped
- 1 T celery, very finely chopped
- 3-6 shakes of Tabasco
- 1/2 t salt
- freshly ground black pepper
- paprika
- 1 T very finely chopped coloured pepper, red onion and chives or parsley as garnish

Place the eggs in a roomy pot of cold water. Bring to a boil then cover and set aside. After 12 minutes bathe the eggs in cold water, then refrigerate until cooled. Peel the eggs, slice lengthwise and collect the yolks in a bowl.

Mash the yolks adding mayonnaise, Dijon, peppers, onion, chives, celery, Tabasco, salt and pepper. Bring the yolks to your desired creamy consistency adding mayonnaise if required. Sample to adjust seasoning. Stuff the yolk mixture into the whites and garnish with chives, coloured pepper and paprika.

Recipe inspired by Deviled Eggs, which offers tremendous detail on every step of creating perfect deviled eggs.

For low carb eaters: It's just like eating an egg salad sandwich, hold the bread. Serve as an appetizer, snack, or buffet offering.

Jittery Cook