

Deviled Eggs De-Lox

- 5 hard-boiled eggs, cooled and sliced in half
- 1 T goat cheese
- 1 t mayonnaise
- 1 t Dijon mustard
- sea salt
- freshly ground black pepper
- 2 slices smoked salmon, cut into 2-inch slivers
- 1 T each finely chopped chives, dill, scallion and red onion
- 1 T capers
- a small handful of watercress (optional)

Combine the egg yolks, goat cheese, mayonnaise and Dijon with some salt and pepper. Divide the egg yolk mixture into each egg-white half, forming small mounds. Lay the eggs on a bed of watercress. Sprinkle on half the chives, dill and scallion.

Top each egg half with lox in an "X" pattern. Roll a sliver of lox atop the center of each "X". Push a few capers and as much red onion as you like into each yolk. Sprinkle on the rest of the chives, dill and scallion. Garnish the plate with extra chopped red onion for those who wish to indulge.