



# BASIC DEVEILED EGGS

*The standard technique for all recipes*

Each recipe card is designed to use 6 eggs and make 12 finished deviled eggs. Scale based on appetite and party size.



**PREP**  
30 MINUTES



**SERVINGS**  
12 HALF EGGS

## Hard Boiling Eggs

- 1 Bring at least 2 quarts of water to a boil in a pot. For a larger batch you may need a larger pot. Gently add eggs and egg timer to the boiling water. Remove when the timer shows they are done (approx. 13-14 min).
- 2 Place the eggs in an ice bath to cool. Once cool, crack and peel off the shells. Cut the eggs in half and remove the solid yolks. Set aside the whites.



## Making the Filling

- 1 Mix together ingredients using a fork to mash the solid egg yolks. Whip together for a smooth consistency.
- 2 Scoop the filling into a piping bag. A plastic bag will work in a pinch. Press fill into the corner of the bag, then cut off the corner when you're ready to fill your eggs.





## Basic Recipe

### Filling

- 6 hard-boiled egg yolks
- ¼ cup mayonnaise
- 1 tsp cider vinegar
- 1 tsp dijon mustard
- ¼ tsp salt
- fresh black pepper (to taste)
- paprika, to garnish

Piping bags have different nozzles that can create fun patterns. Believe it or not, it still tastes the same.



### Fill and Serve

- 1 Lay out the hard egg white on your serving tray so they don't roll around. Pipe in a generous amount of filling into each egg. Get fancy with that swirl.
- 2 Dust the top of your eggs with some smoked paprika pepper and any other garnish your recipe calls for.



*Deviled eggs can be kept in the fridge for two - three days, so they're a great party food to make in advance.*





# ADDING COLORS

*Soaking in some colors, and flavors*

*These marinades aren't just about decoration. They'll infuse some great flavors into the egg to complement the paired filling.*



**PREP**  
5 MINUTES



**MARINADE**  
12 - 24 HOURS

## Beet Juice Marinade

Add fresh diced beets, water, and salt to a blender and blend until smooth. Rinse off the eggs when you remove them from the marinade.

### Marinade

- 1 large beet
- 1 cup water
- 1 tsp kosher salt



## Soy Sauce Marinade

This is basically the same marinade you would use for a Ramen Egg (AJITSUKE). It'll add an umami flavor.

### Marinade

- 1 cup soy sauce
- 1 cup dashi (seafood stock)



## Blueberry Marinade

Add blueberries, water, and salt to a blender and blend until smooth. Rinse off the eggs when you remove them from the marinade.

### Marinade

- 1 cup fresh blueberries
- 1 cup water
- 1 tsp kosher salt





## Marinated Soft-Boiled Eggs

- 1 Make your hard-boiled eggs as you would normally, and allow them to cool. Crack and peel the egg shells.
- 2 Place the eggs in a jar or bowl with your prepared marinade. Let the eggs soak for 12 - 24 hours. Soaking longer will allow the coloring to penetrate deeper into the egg white.

*Occasionally stir/rotate the eggs. Areas that are floating on top or pushed against the side of the container can end up as white spots where the dye couldn't reach.*



## “Shattered” Eggs

- 1 Make your hard-boiled eggs as you would normally. Rather than peeling the shell, just crack it all around the egg, but leave it in place.
- 2 Place eggs in marinade with the cracked shells on. After, peel and rinse.





# BACON AVOCADO

*Bacon-Blasted Eggs*





*The bacon mayonnaise cranks this recipe up to 11. If you don't have any on hand, you can substitute by adding extra bacon grease to your regular mayo.*



**SERVING**  
6 PERSON



**PREP**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

### Filling

- 6 hard-boiled egg yolks
- 1 small avocado
- 2 tb bacon mayonnaise
- 2 slices bacon
- 1 tbs lemon juice
- zest of one lemon
- ¼ tsp salt
- fresh black pepper (to taste)

### Garnish

- diced chives or scallions
- smoked paprika

## Process

- 1 Hard boil, peel, and half the eggs, separating the whites and the yolks, following the instructions on the 'Basic Deviled Egg' card.
- 2 Finely chop the bacon and fry until crispy. Mash the avocado and combine it with the rest of the filling ingredients. Gently fold in the bacon bits as the last step.
- 3 Pipe in the filling, garnish, and serve.





# SRIRACHA EGGS

*Ramen eggs with Sriracha filling*





You'll need to plan ahead to color the eggs, but trust us, it's worth it.



**SERVING**  
6 PERSON



**PREP**  
30 MINUTES



**MARINADE**  
12 - 24 HOURS



**DIFFICULTY**  
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## Ingredients

### Filling

- 6 hard-boiled egg yolks
- ¼ cup Sriracha Aoli
- 1 tsp mirin
- 1 tsp dijon mustard
- ¼ tsp salt
- fresh black pepper (to taste)

### Marinade - See 'Coloring Eggs'

- 1 cup fresh blueberries
- 1 cup water
- 1 tspn kosher salt

### Garnish

- gochugaru (korean pepper flakes)
- 1 serrano pepper, sliced
- scallions

## Process

- 1 The night before, hard boil, peel, and color the eggs following the steps on the 'Coloring Eggs' card.
- 2 Half the eggs, separating the whites and the yolks. Combine the yolks and other ingredients to make the filling.
- 3 Pipe in the filling, and garnish with gochugaru or sesame seeds, the serrano pepper slices, and scallions.







# BAGEL LOVER'S

*Eggs loaded with everything*





**SERVING**  
6 PERSON



**PREP**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

### Filling

- 6 hard-boiled egg yolks
- 2 tbs mayonaise
- 2 tbs cream cheese
- 1 tbs Everything Bagel seasoning
- fresh black pepper (to taste)

### Garnish

- 2 oz lox
- diced chives or scallions

## Process

- 1 Hard boil, peel, and half the eggs, separating the whites and the yolks. Combine the yolks and other ingredients to make the filling following the directions on the 'Basic Deviled Egg' card.
- 2 Pipe in the filling. Julienne the lox into thin strips, and dice the chives or scallions. Garnish and serve.

