



## Deviled Egg Topping Ideas

### Description

My friend Angela loves to cook and try new recipes. She gets her love for cooking and sharing meals from her mother who is an excellent cook. Iâ€™m happy to announce Angela will be a regular contributor to my blog. At my recent ladies lunch, I sampled her deviled eggs topped with smoked salmon and capers and another with pesto and green onion. Angela has inspired me to try some new combinations on top of my deviled eggs for this years Easter dinner. I love taking an old classic and giving it a new twist. I hope you enjoy her deviled egg topping ideas and instructions for boiling the perfect egg below.



To make the perfect deviled egg first you must start with the perfect boiled egg:

Bring salted water to a full boil. With a slotted spoon (and oven mitt if needed) lower each egg into the water gently being careful not to drop and crack. Set the timer for 14 minutes. As soon as the timer goes off, quickly remove the eggs from the boiling water with the slotted spoon into a waiting bowl of ice water. Let eggs rest here for 5-10 minutes. Drain and refrigerate until ready to use.

### **Deviled Eggs**

Peel 6 eggs (if you boiled them as I listed above, you should not have any problems). Slice the eggs lengthwise and empty the yolks into a small mixing bowl and place the whites on a plate. Smash the yolks with a fork until the yolk resemble crumbs, and then stir in 1/4 cup mayo and 1/4 tsp. of salt adding more or less salt to taste. This is a very basic recipe and works well if you are adding toppings.

You may need to add more mayo, but be very careful not to make the yolk too runny. The consistency of the yoke needs to be thick, but not stiff and you don't want it running off the egg. Add mayo with caution. (IF you over do it with the mayo peel an extra egg and stir in another yoke, which is why I always boil a dozen.)

Once you get the yolk to the desired consistency and taste, spoon it into the whites. They don't have to be perfect, I never pipe. Martha Stewart I am not. If you prefer, you can put the filling in a Ziploc bag and snip a corner to pipe the yolk into the eggs.

Deviled Egg Topping Ideas

Author: Angela Carter for Joyful Scribblings

Ingredients

Instructions

1. Smoked Salmon, Capers, and fresh Dill
2. Smoked Paprika with Fresh Italian Parsley
3. Green Olive Slice with Red and Black Sea Salts and Fresh Black Pepper
4. Steamed Asparagus Tip with Prosciutto
5. Black Sesame Seed with Mango Chutney
6. Sliced Scallion with either: Dijon mustard, Sriracha, or Pesto
7. Black Sesame Seeds with either: Dijon Mustard, Sriracha, or Pesto
8. Smoked Paprika with either: Dijon Mustard, Sriracha, or Pesto.

Do you like to put toppings on your deviled eggs? If so, please share your ideas in the comments.

**Date Created**

2014/04/16

**Author**

queenie