



Ham and Deviled Egg Breakfast Sandwiches

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My friend Anne brought these ham and deviled egg breakfast sandwiches to a spring themed lunch I recently hosted. I thought they would be appropriate to share today since many of you may have leftover ham and eggs from Easter dinner or brunch. My family traditionally has ham for dinner and it wouldn't feel like Easter if we didn't boil eggs. Fortunately my eggs peeled beautifully thanks to [Angela's tips](#) that she shared on my blog last week.

Anne will be a contributor to my blog from time to time and share recipes she's tested and have gotten the seal of approval from her family. Over the past few months, she has enjoyed cooking breakfast for her teenage children before they head off to school in the mornings. She loves cooking for her family and acquired her joy for cooking from her mother.

This recipe was in the January issue of [Food and Wine](#). The addition of hot sauce and paprika will help kick start your day, but it isn't overly spicy. You could add more or less depending on your taste buds. The original recipe also added a piece of torn frisée (fancy lettuce) on top of the egg salad, but it's omitted here. Teenagers aren't typically a big fan of frisée. As a time saver you can prepare the egg salad the night before.

Ham and Deviled Egg Breakfast Sandwiches

Author: Anne Putnam for Joyfulscribblings.com

Cook time: 30 mins

Total time: 30 mins

Serves: 4

Ingredients

- 8 large eggs
- 1/4 cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tsp hot sauce
- 3/4 tsp hot paprika
- 1/4 cup finely chopped dill pickles, plus 1 tbsp brine from the jar
- 1 tbsp thinly sliced scallion
- kosher salt and black pepper
- Four 1 oz. slices of baked country ham
- 4 English muffins, split and lightly toasted

Instructions

1. In a saucepan, cover the eggs with water and bring to a boil.
2. Simmer over moderate high heat for 8 minutes.
3. Drain and cool the eggs slightly under cold running water.
4. Peel the eggs and coarsely chop.
5. In a large bowl, whisk the mayonnaise with the mustard, hot sauce, paprika and 1 bsp of the pickle brine.
6. Fold in the chopped eggs, pickles and scallion and season with salt and pepper.
7. Preheat a skillet and fry the ham slices, turning once, until lightly browned about 2 minutes.
8. Toast English muffins.

9. Lay the ham slices on the muffin bottoms and top with the egg salad.
10. Close the sandwiches and serve.

Linking to: [Treasure Box Tuesday](#), [Tasty Tuesdays](#)

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