



DEVILED EGGS

I'm not sure why, but it seems like deviled eggs are especially popular around spring time (Easter, Mother's Day.....), and I make tons of them. I'm also frequently asked for my recipe, so here it is! Enjoy folks!

1 dozen large eggs
2 Tablespoons finely minced onion
6 ounces cream cheese, (at room temperature)
3 Tablespoons mayonaise
2 Tablespoons dijon mustard, such as Grey Poupon
2 teaspoons curry powder (I like Penzey's)
Green Tobasco to taste
Salt and pepper to taste
Optional: a little grated cheddar

Instructions:

Place the eggs into boiling water for 12 minutes. Then run under cold water to stop the cooking. When cooled, peel the eggs, cut them in half length-wise, and remove the yolks into a bowl with the remaining ingredients. Blend well. Spoon or pipe the yolk mixture back into the egg white halves. Garnish with parsley, and paprika.

