
Bloodshot Egggy Eyeballs

Ingredients

18 large eggs
½ C mayonnaise
2 T Dijon mustard
1 T minced scallion **or** shallot
1 T lemon juice
½ t hot red pepper sauce and
½ t Worcestershire sauce
¼t salt
36 black **or** green olive slices
1 pimiento **or** jarred roasted red pepper
2 cans (15-ounces each) black beans, rinsed and drained

Pesto Filled Eggs

12 cooked egg yolks
¾ C mayonnaise
6 T prepared basil pesto
6 T chives
¾ t salt
½ t pepper

Classic Deviled Eggs

12 cooked egg yolks
¾ cup mayonnaise
3 T Dijon mustard
¾ t salt
½ t pepper

Bacon Cheddar Deviled Eggs

½ C mayonnaise
4 slices bacon
2 T finely shredded Cheddar cheese
1 T mustard

Garam Masala Deviled Eggs

7 T mayonnaise
6 T minced green onion
2 T minced seeded jalapeño chile
3 t minced mango chutney
1 t (scant) garam masala

Mango Curry Deviled Eggs

½ C mayonnaise
2 T mango chutney
2 T green onion, minced
2 t curry powder
½ t cayenne pepper

Curry Deviled Eggs

½ C mayonnaise
2 T minced green onion
1½ t curry powder
2 T minced fresh parsley

Procedure

Cook Eggs: Place eggs in a large pot and cover with 1 in. cold water. Bring to a full boil; boil 1 minute. Cover pot and remove from heat. Let sit covered 15 - 17 minutes. Drain and run cold water over the eggs. Crack eggs and let sit in cold water 10 minutes or until cool. Drain; peel eggs. **Decorate:** Cut eggs in half crosswise on a slight diagonal; carefully remove the yolks, leaving the whites intact. Place yolks in a bowl; mash with mayonnaise, mustard, scallion, lemon juice, pepper sauce, Worcestershire and salt until blended and fairly smooth. Using 2 spoons or a small ice cream scoop, scoop yolk mixture into small balls and position in hollows of whites to resemble eyeballs. Press an olive slice into center of each yolk eyeball. Cut pimiento into very thin 2" long strips for veins. Decorate eyeballs with bloodshot veins. Place beans on a platter (these will anchor the eggs so that they stay in place). Stand eyeballs upright in beans. Cover and refrigerate up to 6 hours before serving. **Plan Ahead:** Egg yolk mixture can be prepared 1 day ahead and refrigerated. Fill egg whites, decorate and refrigerate up to 6 hours before serving. **Pesto Filled Eggs:** Combine all ingredients in a bowl and mix until smooth. Pipe the filling into the empty egg whites, we used a plastic bag with the corner cut off. Garnish with finely chopped chives. **Classic Deviled Eggs:** Combine all ingredients in a bowl and mix until smooth. Pipe the filling into the empty egg whites, we used a plastic bag with the corner cut off. **Bacon Cheddar Deviled Eggs:** Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside. Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white

halves with the yolk mixture and refrigerate until serving. **Garam Masala Deviled Eggs:** Shell eggs, then cut in half lengthwise. Transfer yolks to small bowl and mash with fork. Mix in mayonnaise. Stir in onion, jalapeño, chutney, and garam masala. Season with salt and pepper. Spoon yolk mixture into whites. Top generously with chopped radishes. **Mango Curry Deviled Eggs:** Scoop yolks into a bowl and mash with fork until powdery. Add mayonnaise, mango chutney, green onion, curry powder, and cayenne pepper, and mix well. Spoon or pipe filling into egg white halves. **Curry Deviled Eggs:** Cut hard-boiled eggs lengthwise in half. Scoop yolks into medium bowl. Mash yolks with fork. Add mayonnaise, minced green onion and curry powder; mix well. Season yolk mixture to taste with salt and pepper. Divide filling among egg halves, mounding slightly. Arrange eggs on platter. Sprinkle with minced parsley.



