Deviled eggs are perfect for parties. Serve on a plate of baby lettuce leaves or a deviled egg platter. To make them extra devilish (and nutritious), top with caviar or salmon roe.

**Deviled Eggs**

- **Serves 6**
- **Ingredients**
  - 6 hard boiled eggs, peeled (page 23)
  - ¼ cup mayonnaise (page 198)
  - ½ teaspoon Dijon mustard
  - dash sea salt
  - dash freshly ground pepper
  - paprika
  - caviar (optional)
- **Tools**
  - mixing bowl
  - serving platter
  - fork
  - small spoon
1. Slice the eggs in half lengthwise.

2. To remove the yolks, turn the egg upside down over a mixing bowl and gently bend the egg back until the yolk falls out. Place the whites on a serving platter, hollow side up.

3. Add the mayonnaise, mustard, salt and pepper to the mixing bowl. Mash and stir the mixture with a fork until it’s smooth.

4. Using a small spoon, carefully fill the hollow of each egg white with the yolk mixture.

5. Sprinkle paprika on top or top with caviar.

Ruby Eggs
Create hard boiled eggs with stunning ruby-colored whites! Soak peeled eggs in a jar of pickled beet juice (page 132) in the refrigerator for 24 hours.