



DEVILED EGGS

EQUIPMENT: LARGE POT
PIPING BAG
FOOD PROCESSOR
KNIFE & CUTTING BOARD

INGREDIENTS:
1 DZ. EGGS (OLDER)
4 OZ. HHF HUMMUS

2 OZ. MAYONAISE
1 OZ. DIJON MUSTARD
1 TSP. SMOKED PAPRIKA
SALT & PEPPER

METHOD: FIRST

PLACE THE EGGS IN A POT AND DO NOT STACK THEM. FILL THE POT WITH WATER UNTIL THE WATER COVERS THE EGGS BY AT LEAST ONE INCH. BRING TO A BOIL.

SECOND

AS SOON AS THE WATER COMES TO A BOIL, LOWER THE HEAT UNTIL A SIMMER IS REACHED. START A TIMER FOR EIGHT MINUTES. AS SOON AS THE TIME IS REACHED, POUR THE HOT WATER OUT AND RUN COLD WATER OVER THE EGGS FOR FIVE MINUTES UNTIL THE EGGS ARE COOL.

THIRD

PEEL ALL THE EGGS UNDER RUNNING WATER. SLICE THE EGGS LENGTHWISE AND REMOVE ALL OF THE YOLKS. COMBINE THE REST OF THE INGREDIENTS AS WELL AS THE YOLKS IN THE FOOD PROCESSOR AND MIX UNTIL SMOOTH.

FOURTH

SCRAPE THE MIXTURE INTO THE PIPING BAG AND PIPE INTO THE CENTER OF THE EGGS. SERVED CHILLED AND SPRINKLE WITH A BIT OF YOUR FAVORITE SEA SALT. ENJOY!