



Deviled Eggs

The secret to perfect deviled eggs is in the cooking: Don't boil them and don't cook them too long, and you will avoid tough eggs with dreary gray circles around the yolks. For a variation, stir into the yolk mixture 1 tsp. pesto and 1/4 cup bay shrimp, or 1/4 cup chopped smoked salmon and 1 tsp. lemon juice.

6 extra-large eggs, at room temperature
3 Tbs. mayonnaise
1/4 tsp. salt
Pinch of dry mustard
Freshly ground white pepper, to taste
Paprika
1 Tbs. finely chopped fresh chives



Place the eggs in a saucepan and cover with cold water. Place over medium-high heat and bring to a rolling boil. Immediately turn off the heat, cover and let stand for 15 minutes. Transfer the eggs to a strainer and set under cold running water. Crack them all over and peel.

Cut the peeled eggs in half lengthwise. Scoop out the yolks into a small bowl. Mash the yolks with a fork and mix in the mayonnaise, salt, mustard and pepper until well blended.

Spoon the yolk mixture into the egg white halves and place in a single layer in a storage container. Dust with paprika and sprinkle evenly with the chives. Cover and refrigerate for at least 1 hour or for as long as overnight. Keep chilled until ready to serve. Serves 6.