

Smoked Salmon *Deviled Eggs*

Recipe Type: Appetizer Serves 12: As Hors D'oeuvres



INGREDIENTS



- 1/4 Cup white vinegar
- 1 Tablespoon salt
- Large or extra-large organic eggs
- 1/2 Cup mayonnaise
- Teaspoon Dijon mustard • 1
- 12 Ounces JWK smoked salmon 225 g (finely chopped)
- Teaspoon creamy horseradish & squeeze of lemon juice (optional) • 1
- Teaspoons smoked paprika • 2

*Add salt & pepper to taste + dill sprigs for garnish

INSTRUCTIONS

FOR EGGS:

- 1. Fill a pot with hot water & bring to a boil. Then add salt & vinegar.
- 2. Lower the heat to simmer & carefully lower eggs into pot (water should cover eggs by 1 or 2 inches)
- 3. Cook eggs for 12 min, uncovered, at a strong simmer (not a full boil).
- 4. Drain hot water & fill pot with cold water. (Add ice to speed the cooling process).
- 5. When eggs are cool; gently remove shells & carefully slice eggs in 1/2, top to bottom, along their longest side.
- 7. Pop out the egg volks & refrigerate separately in a covered bowl.
- 8. Set egg whites on a covered plate & refrigerate until time to fill.

FOR FILLING:

- 1. Add cooked yolks, mayonnaise, mustard, smoked salmon, optional horseradish, lemon juice & spices to a blender or food processor.
- 2. Puree until smooth. Adjust seasonings according to taste.
- 3. Place filling in a piping bag fitted with a tip, or if using a spoon, place in a bowl & cover until ready to fill.
- 4. When ready to serve: fill eggs, garnish with dill sprigs & enjoy.





