



Bacon Tomato Ranch Deviled Eggs

6 large eggs, hard boiled
2 tablespoons mayonnaise
1 tablespoon mustard
2½ teaspoons powdered ranch dressing mix
1 teaspoon sugar (may use equivalent of Splenda or Stevia)
2 tablespoons green onions, minced
3 tablespoons minced, crispy bacon pieces (turkey bacon!)
3 tablespoons tomato, seeded and chopped (1/4 inch)
salt and pepper to taste
Parsley, finely chopped for garnish

Peel and cut eggs in half. Remove yolks to small mixing bowl. Finely mash yolks with fork. Add mayonnaise and mustard, mixing thoroughly. Add ranch dressing mix and sweetener, mixing well. Add onion and bacon, mixing well again. Gently fold chopped tomato into mixture. Add salt and pepper to taste. Fill 12 egg white halves with an equal mixture of filling. Garnish with parsley.

Bloody Mary Deviled Eggs

6 large eggs, hard boiled, peeled and halved
1/4 cup mayonnaise
2 tablespoons sun-dried tomatoes pureed, or sun-dried tomato paste
1/2 – 1 tablespoon prepared horseradish (to taste)
1 teaspoon Worcestershire sauce
1 tablespoon chopped celery
1 teaspoon Dijon mustard
1/2 – 1 teaspoon Tabasco sauce (to taste)
1 teaspoon Vodka (optional)
salt and freshly ground black pepper
1/2 teaspoon celery seed (optional)
celery leaves, for garnish

Prepare hard boiled eggs. Remove yolks and place in a small bowl. Mash yolks with a fork and stir in mayonnaise, tomatoes, horseradish, Worcestershire, celery, mustard, tobacco, and celery seed. Season with salt and pepper to taste. Add vodka if you prefer a more “genuine” taste. Garnish with a sprinkle of celery seed or celery leaves. Store covered in refrigerator. Makes 12 servings.

Note: If using maximum amount of horseradish, tobacco and vodka, filling mixture may be a bit thin. Add an extra hard-boiled egg yolk to thicken.

Chocolate Deviled Eggs!

6 large, hard-boiled eggs
3 T Cream cheese
3 t unsweetened, dark cocoa powder
1 ½ T confectioner's sugar
1 ½ T heavy cream
½ t vanilla extract
pinch salt

Peel and halve eggs. Remove yolks and mash in a bowl.

Add the cream cheese, cream and vanilla to the yolks and thoroughly mix. Add the cocoa, sugar and salt and continue to mix until well incorporated and smooth. A food processor will simplify this process.

Fill the whites with the mixture. *I like to garnish with shaved chocolate and a bit of sea salt.*

Note: Cocoa and sugar amounts may need to be adjusted slightly depending on personal taste and the percentage cocoa used. Accordingly, the amount of heavy cream may also need to be adjusted. Have fun!

Turkey Deviled Eggs

6 large, hard-boiled eggs
2 Tablespoons finely minced shallots
2 Tablespoons finely minced celery
6 ounces diced roast Ohio turkey
1 tablespoon finely chopped parsley
1 tablespoon Dijon mustard
3 tablespoons mayonnaise
1 tablespoon honey
Salt and freshly ground black pepper
1 tablespoon chili powder

In a medium saucepan cover the eggs with cold water. Bring the water to a rolling boil. Remove the pan from the heat, cover and let stand for 12 minutes. Drain the eggs and cool with cold or ice water. Peel the eggs and halve lengthwise.

Scoop egg yolks into a bowl. Using a fork, mash the yolks. Add the shallots, celery, turkey, and parsley. Mix well. Next add the mustard, mayonnaise, and honey. Mix well. Season with salt and pepper. Generously mound the filling in the egg white halves. Sprinkle with chili powder.

Deviled Eggs - Korean BBQ Turkey with Asian Slaw

This dish is simple and is more about assembling the deviled eggs. This is a hearty appetizer or serve two as a lunch entrée.

Make a basic deviled egg.

The key is a high percentage of mustard to balance with the other ingredients.

6 large, hard-boiled eggs
1 T mayonnaise
1 T good quality mustard (*I prefer whole grain*)
1 T Vinegar
Salt and pepper to taste

Once peeled and cool, halve the eggs lengthwise and transfer the yolks to a bowl. Completely mash the yolks with a fork until crumbly and no large pieces remain. (A food processor works great). Add the mayonnaise, mustard, and vinegar. Mix until well combined. Add salt and pepper to taste. Arrange the egg whites on a serving plate and fill the centers with the yolk mixture. Do not overfill. The yolk mixture should be even with the top of the egg white.

Prepare the Korean BBQ Turkey

This is a flavorful way to use leftover turkey. Double or triple this recipe and use for sandwiches!

1 cup finely shredded/minced leftover turkey
1 T Gochujang Korean BBQ paste
1 T brown sugar
1 T rice wine vinegar
1 T soy sauce
1 clove garlic, minced
¼ t sesame oil

Add turkey to a medium mixing bowl and set aside. In a small bowl combine the remaining ingredients and mix well. Add half of the BBQ Sauce to the turkey and mix. Add additional BBQ until the turkey is coated with the sauce and moist. You may not need the entire amount of BBQ sauce. Top each egg half with a heaping teaspoon of the BBQ turkey.

Prepare the Asian slaw. In addition to topping our deviled eggs, this makes for a great side dish.

½ cup finely shredded/minced cabbage
¼ cup bell pepper (Mix or red, yellow, and orange) finely sliced, ½-long pieces
½ T rice wine vinegar
1 t brown sugar
½ t soy sauce
1 t vegetable oil
¼ t sesame oil
black pepper to taste

Combine the cabbage and peppers in a bowl and set aside. Mix the remaining ingredients in a small bowl until well incorporated to make the dressing. Add small amounts of the dressing to the slaw mixture until it is coated, but not soggy. Top each of the BBQ Turkey Deviled Eggs with a small amount of the slaw.

Garnish with Sesame Seeds (black and/or white). Enjoy! 12 Servings Appetizer. 6 Servings Entrée.

Everything Bagel Deviled Eggs

6 large, hard-boiled eggs cut in half lengthwise
3 tablespoons mayonnaise
1 tablespoon cream cheese, softened
1 teaspoon mustard
1/2 teaspoon cider vinegar
1 teaspoon Everything Bagel Seasoning, plus more for garnish
Salt and pepper
Bagel chips for garnish.

Separate the yolks from the whites and put yolks in a small bowl. Mash the yolks with a fork or pastry cutter until there are no lumps. Stir in the mayonnaise, mustard, cream cheese, vinegar and salt and pepper to taste. Add one teaspoon Everything Bagel seasoning. Mix well.

Arrange egg whites on a platter. Using a pastry bag or by dolloping, fill the whites with the yolk mixture. Garnish with an additional sprinkle of Everything Bagel seasoning and a piece of bagel chip. Serve immediately or wrap and store in the refrigerator until ready to serve (garnish just before serving).