



The Devil Is In The Details

Deviled eggs may seem a little old-school and unfancy, but who cares? They're a total crowd-pleaser at any party (trust us, that platter will be picked clean before your know it). Start with **1 dozen hard-cooked eggs**. Cut in half and mix the yolks with **½ cup mayonnaise**, **1 tsp white wine vinegar** or lemon juice and **¼ tsp each salt and dry mustard**. Add your favorite mix-in from the list below and spoon into the egg-white halves. Cover and refrigerate for up to 8 hours.

- + Caramelized onions
- + Shallots and Tabasco
- + Wasabi paste
- + Avocado and jalapeño
- + Truffle oil
- + Blue cheese
- + Crispy bacon and fresh thyme
- + Pesto
- + Parmesan and roasted red peppers
- + Sautéed mushrooms and fresh sage
- + Curry powder and chutney
- + Celery seed and fresh parsley
- + Smoked salmon and fresh dill

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