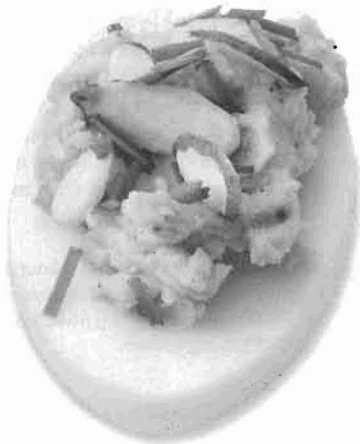


Deviled Eggs 4 Ways

Yes, this irresistible basic can be even better. Just halve 6 hard-cooked eggs; transfer yolks to a bowl, mix with $\frac{1}{4}$ c. mayo, and...



CRUNCHY CURRY

MIX with 1 tsp. each **curry powder** and **lemon juice** and $\frac{1}{8}$ tsp. **salt**. Spoon into whites; top with **sliced almonds** and **snipped chives**. **SERVES 6**



CAESAR

MIX with 2 Tbsp. **grated Parmesan**, 2 tsp. **lemon juice**, and $\frac{1}{4}$ tsp. each **minced garlic** and **pepper**. Spoon into whites; top with **shaved Parmesan**. **SERVES 6**



PESTO-BACON

MIX with 2 Tbsp. **pesto** and 1 tsp. **lemon juice**. Spoon into whites; top with **crumbled cooked bacon**. **SERVES 6**



SMOKY CHIPOTLE

MIX with 1 Tbsp. **chopped chipotles in adobo**, $\frac{1}{2}$ tsp. **vinegar**, and $\frac{1}{8}$ tsp. **salt**. Spoon into whites; top with **chili powder** and **cilantro**. **SERVES 6**

Ask Susan

GHRI FOOD DIRECTOR
SUSAN WESTMORELAND

Q

How do I prevent that green tinge around the yolk when I hard-boil eggs?

—DEBBIE BROWN,
DANBURY, CT

THE TRICK IS TO BARELY BOIL THEM. Cooking eggs over too high a heat or for too long causes the yolks to produce ferrous sulfide, which leaves that telltale (though harmless) green ring. For golden yolks, place eggs in a saucepan that's large enough to fit them in a single layer; add enough cold water to cover by about an inch. Heat just to boiling; then cover pot, remove from heat, and let stand 14 minutes. Drain; then run cold water over the eggs in the pot until they're cool to the touch. They'll be perfect!

