

# dilly deviled eggs

*makes 16 egg bites*

When I make egg salad sandwiches, I make an egg salad that is, for some reason, logged in my mind as "French egg salad." Is it in anyway French? I'm not sure. I've been to Paris once and ordered exactly zero egg salad sandwiches. But its hallmarks include the inclusion of lemon juice, dill, capers, and Dijon mustard, and it provides the inspiration for these bright, classic, dare-I-say elegant (dare I? maybe not) dill-forward deviled eggs.

## ingredients

- 8 large eggs

### Filling:

- 8 yolks
- 2 Tbsp mayo
- 1 Tbsp dijon
- 2 tsp fresh lemon juice
- dash (½ tsp) tabasco
- dash (½ tsp) Worcestershire sauce
- 1 tsp minced dill pickle
- 1 tsp chopped capers
- 1 Tbsp chopped fresh dill
- salt & pepper to taste

### Garnish:

- handful of chicharrones, crumbled
- fresh dill sprigs, picked
- sprinkle of smoked paprika (optional)

## equipment

- large pot for egg boiling
- ice bath (ice & water in a bowl)
- food processor
- Ziploc bag & silicone spatula for DIY piping

## preparation

1. Place eggs in the base of a large pot and cover with cold water. (You want at least an inch of water over top of the eggs.)
2. Bring water to a boil, then cover pot and remove from the heat. Let sit 10-11 minutes.
3. Move eggs into an ice bath and let cool.
4. Once eggs are cool enough to handle, peel them, cut them in half lengthwise, and scoop out the yolks into your food processor.
5. Add yolks, mayo, dijon, lemon juice, sauces, and salt and pepper into the food processor and process until mixture is almost smooth. Add relish, capers and herbs and mix on low another 30 seconds to break up any chunks and mix fully. Taste and adjust seasoning as needed to your tastes.
6. Spoon the mixture into your ziplock bag and snip the tip so you can pipe the filling into your egg white halves.
7. Refrigerate 1 hour, if you have time. (If not, it's fine, honestly.)
8. Garnish and serve!