



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Deviled Eggs**

Makes 24 Deviled Eggs

#### Ingredients

1 dozen large eggs  
½ cup mayonnaise  
1 tbl. Dijon mustard  
1 tsp. Coleman's dry mustard  
2 tbl. capers, chopped  
1 tbl. chipotle hot sauce  
1 tbl. apple cider vinegar  
1 tsp. cayenne  
½ tsp. kosher salt  
½ tsp. freshly ground black pepper  
Paprika (smoked is my favorite)

Bring a large saucepan half-full of water to a boil over medium-high heat. Add the eggs, boil for 1 minute, then cover, turn the heat down to low, and simmer for 9 minutes. Discard the hot water and run cold water over the eggs until they're cool enough to handle. Carefully peel the eggs, cut them in half longways, and transfer the yolks to a bowl. Reserve the whites.

Mash the yolks with a fork a bit and add the mayonnaise, mustards, capers, hot sauce, vinegar, cayenne, salt and pepper. Mix well. Arrange the egg whites on a platter. Using either a spoon or a piping bag with a fancy tip, fill the wells with the yolk mixture. Dust with paprika.

Cook's Note: If this seems too spicy for you, omit the cayenne.

**Credit: Mario Batali**