

Curried Deviled Eggs

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Ingredients

6 eggs, large
2 Tbsp mayonnaise
1 tsp Dijon mustard
 $\frac{1}{4}$ tsp cayenne pepper
2 tsp curry powder
salt, to taste
paprika, for garnish
2 Tbsp crispy onions, for garnish

Directions

Put the eggs in a large pot and just cover with water. Put on high heat and bring to a boil.

When the water boils, cover the pot and remove it from heat. Allow to sit for 12 minutes, then drain. Fill the pot with cold water – add ice if possible and let sit for 10 minutes.

Peel the eggs and cut them in half. Remove the yolks gently and put them in a bowl.

Add the mayonnaise, dijon, cayenne, curry and salt and mash with a fork until smooth.

Fill a pastry bag (or a ziplock with a corner snipped off) with the egg yolk mixture and pipe it into the egg halves.

Sprinkle with paprika and the onion pieces and serve chilled.