

Appetizers

Straight-Up Deviled Eggs

Elizabeth Karmel - for The Associated Press

Palm Beach Post

Start to Finish Time: 30 minutes

1 dozen large eggs

1/3 cup mayonnaise

4 tablespoons unsalted butter, softened

1/4 cup strong Dijon mustard (such as Amora or Maille)

zest of 1/2 lemon

1 teaspoon fresh lemon juice

pinch garlic powder

2 to 4 shakes hot sauce

salt

smoked paprika or minced fresh chives

Fill a large bowl with cold water.

Place the eggs in a large saucepan or stockpot and cover with cold water. Bring to a boil. Cover and then turn off the heat. Let the eggs sit for 15 minutes. Drain the eggs. Transfer them to the bowl of cold water. Let them sit for about 10 minutes or until cool to the touch.

Carefully peel the eggs, keeping the whites intact. Cut in half across the middle or lengthwise, depending on your desired final presentation. Use your fingers or a small spoon to gently scoop out the yolks into a medium bowl. Set the whites aside on a platter or deviled egg plate. Cover and refrigerate.

Use a fork to mash the yolks until all large pieces are broken up and smooth. Add the mayonnaise, butter, mustard, lemon zest, lemon juice, garlic powder and hot sauce. Stir well. Taste and season with salt. Transfer the mixture to a pastry bag or plastic zip-close bag and refrigerate overnight.

Just before serving or leaving for a summer event, snip off the tip of the piping bag (or one of the bottom corners of a zip-close bag) and squeeze the deviled egg mixture into the egg whites. (Alternatively, you can use a small spoon to fill the egg white 'boats' with the yolk mixture, but the presentation is less attractive.)

Sprinkle the eggs with the smoked paprika for classic eggs or use the chives for a fancier version.

Serve chilled.

Yield: 24 halves

Per Serving (excluding unknown items): 1872 Calories; 169g Fat (80.2% calories from fat); 78g Protein; 16g Carbohydrate; 5g Dietary Fiber; 2736mg Cholesterol; 13121mg Sodium. Exchanges: 10 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 20 1/2 Fat.