



Deviled Egg Spread

BAH Note: I used small biscuit cutters to get those pita rounds I used to serve the egg spread. There were dainty and polite for our company but truth be told, I would have happily used my hands to shove this spread in my mouth.

- 6 large eggs
- 1 tablespoon white vinegar
- 1/2 cup mayonnaise
- 1 1/2 teaspoons yellow mustard

Place the eggs in pot large enough so that you can cover the eggs completely with water with about an inch or so of water above the eggs. Add the vinegar to the pot and cook over high heat until you reach a boil. Once the water boils, cover your pot and take it off the heat. Allow the eggs to sit in the water for 15 minutes before you carefully remove the eggs from the hot water and cool them in a bowl of cold water.

Once the eggs are cool, pour off the water. Peel the shells and cut the eggs in half. Roughly chop half of the eggs. Place the remaining half of the eggs in the food processor. Add the mustard and mayo and pulse until smooth. Transfer the smooth egg mixture to a bowl, stir in the chopped eggs, and season to taste with salt and pepper.

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