

ROBIN'S DEVILED EGGS

Pareve, Kosher for Passover
Serves 4-6

INGREDIENTS:

Step 1:

1 dozen Eggs
1/4 cup Mayonnaise
2 Tbsp Grated Sweet Onion
1/4 cup Finely Chopped Fresh Dill
1 Tbsp Finely Chopped Dill Pickle
1/2 tsp Dijon Mustard
Salt and Pepper to taste

PROCEDURES:

Step 1:

- Boil eggs until hard:
 - place eggs in medium pan of cold water
 - bring to gentle boil for 12 minutes
 - remove from heat and place in bowl of ice water
 - allow eggs to cool for several minutes.
- Gently peel eggs taking care not to break or crumble the whites.
- Cut eggs in half lengthwise (into 24 halves).
- Remove yolks into mixing bowl and carefully set aside the egg-white halves.
- Mash yolks with a fork and add mayonnaise, onion, dill, mustard, salt and pepper.
- Combine well with fork, and if needed, add more mayonnaise to get a smooth, icing-like consistency.

Step 2:

1 dozen Pimento-Stuffed Green Olives
Red Paprika

Step 2:

- Slice olives in half cross-wise (into 24 halves).
- Using a pastry bag or pastry syringe (or just a fork), carefully overfill the egg-white halves with the yolk mixture.
- Garnish the center of each egg an olive half, pimento side up.
- Arrange eggs on serving plate and sprinkle eggs lightly with Paprika.
- Refrigerate before serving.