



**April 10, 2010 – December 18, 2010**  
Saturdays, 8:30 am to 12:30 pm

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## Deviled Eggs

*Recipe by Chef Linton Hopkins of Restaurant Eugene*

- 6 ea large farm eggs
- 1 tsp Dijon mustard
- 1 tsp soft butter
  - a couple shakes of Tabasco
- ¼ tsp salt
- ¼ tsp black pepper
- ½ tbl grated onion
- 3 tbl mayo
  - chopped parsley
  - paprika

### *Method:*

- 1) Place eggs in cold water, bring to a boil and cook 10 minutes. Stir gently in the beginning to set the yolk in the middle. Transfer to ice water at once
- 2) Peel eggs, cut in half and remove yolks
- 3) Mash yolks with fork, add mustard, butter, Tabasco, S + P, onion and mayo
- 4) Season whites with salt and top with yolk mixture. Garnish with parsley, paprika or for a real treat, cooked bacon.