

Marinated Deviled Eggs

Submitted by Peggy Thompson
Makes 12 deviled eggs

Ingredients:

- 1 dozen large eggs
- 1 Tbsp chopped flat-leaf parsley, more for garnish
- 1 Tbsp rinsed, finely chopped capers
- Zest of 1 lemon, minced
- Juice of ½ lemon
- 3 Tbsp mayonnaise
- 1 Tbsp Dijon mustard
- 1 Tbsp cold water
- Pepper to taste
- If you like anchovy paste, add ¼ tsp

Directions:

1. Place eggs in pot large enough to hold them in a single layer. Cover with 3 inches of cold water and place on high heat. Once water starts simmering, reduce heat to medium high and cook for 12 minutes. Use a slotted spoon to remove eggs to bowl of ice-cold water. Let cool for 5-10 minutes.



2. Peel. Slice in half lengthwise. Remove yolks and place in bowl.
3. Mash remaining ingredients together. No additional salt is needed if you use capers and/or anchovies. Scoop filling into white halves. Sprinkle with parsley and serve.