

Deviled Eggs – Three Ways!

Ready to make three kinds of deviled eggs? Onion and Parsley, Bacon and Bleu and Cream Cheese and Lox....



What you need:

- 1 dozen eggs, hard-boiled
- Food coloring
- 9 Tablespoons Mayonnaise
- 1 Tablespoon yellow mustard
- 2 Tablespoon Bleu cheese salad dressing
- 2 Tablespoon cream cheese
- 4 Tablespoons minced green onion
- 2 teaspoons chopped parsley

- 4 Tablespoons chopped smoked salmon (lox)
- 4 Tablespoon chopped, crisp cooked bacon (keep one full, crisp slice for garnish)
- Green olives, Sliced

How to Do it:

First, dye the eggs. To do this you need to crack the shells all around the egg.



Put food coloring on the shell so that it goes in the cracks – rubbing it gently. Let dry for a couple of minutes and then rinse. Do this with all 12 eggs and let them dry.



After they are dried, carefully remove the shells. You can leave them out in a bowl just to eat as hard-boiled eggs,



or make them into deviled eggs!

Slice them in half lengthwise and gently scoop out the yolks. Set the whites on a serving dish and put all the yolks in a bowl.

To the yolks, add 7 tablespoons of mayonnaise and the yellow mustard. Add a bit of pepper to taste. Separate the mixture evenly into three bowls.

Onion and Parsley Eggs

In one of the bowls, mix in the remaining two tablespoons of mayonnaise, 2 Tablespoons of the green onion and the parsley. Mix well and scoop the mixture evenly into 8 egg halves. Top with a slice of green olive.



Bacon and Bleu Bunnies

In another bowl, add the blue cheese and the bacon. Thoroughly mix and place evenly into 8 egg halves. Use pieces of bacon for the ears, small chunks of green olives for the eyes and a tiny bit of green onion for the nose.



Cream Cheese and Lox

In the remaining bowl, add the cream cheese and mix it well into the yolks. Carefully fold in the chopped lox. Place the mixture evenly in the remaining 8 egg halves and garnish with a bit of green onion.



Makes 24 appetizers



© The Lazy Gastronome