

Deviled Egg Recipes by Chef Scott Hamilton

Buffalo Blue Deviled Eggs

- 3 Hard Boiled Eggs
- 2 Tbsp Mayo
- 2 Tbsp Buffalo Hot Sauce
- 1 Tbsp Melted Butter
- 3 Tbsp Blue Cheese Crumbles
- 1 Garlic Clove
- 1 tsp Worcestershire Sauce

1. Peel and cut Hard Boiled Eggs in half, remove Yolk, set Egg Whites aside for later.
2. In a food Processor Combine Egg Yolk, 2 Tbsp Blue Cheese Crumbles and rest of the ingredients.
3. Blend until smooth.
4. Check for seasoning, and add salt and pepper as needed.
5. Scoop mixture into a piping bag or directly into Egg Whites
6. Pipe mixture into Egg Whites
7. Garnish with remaining Blue Cheese Crumbles

Avocado Mojo

- 3 Hard Boiled Eggs
- ½ Avocado
- 1 Orange, Juice and Zest
- 2 Garlic Cloves
- 2 tbsp Cilantro, Minced
- 1 tsp Dried Marjoram
- ¼ tsp Chipotle
- ½ tsp Cumin
- 1 tbsp sour Cream

1. Peel and cut Hard Boiled Eggs in half, remove Yolk, set Egg Whites aside for later.
2. In a food Processor Combine Egg Yolks, 1/2 of the zest for the Orange and, ½ the Cilantro with the rest of the ingredients.
3. Blend until smooth.
4. Check for seasoning, and add salt and pepper as needed.
5. Scoop mixture into a piping bag or directly into Egg Whites
6. Pipe mixture into Egg Whites
7. Garnish with remaining Orange Zest and Cilantro

Gochujang and Sweet Soy Marinated Devil Egg

3 Hard Boiled Eggs

1.5 tsp gochujang paste

2 tbsp Mayonnaise

2 Green Onions, cut thinly on a bias

¼ tsp ground ginger

2 garlic cloves

Sesame Seeds As Needed

1 Tbsp Sugar

1 Tbsp Rice Wine Vinegar

2 Tbsp Mirin

¼ Soy Sauce

½ Cup Water

1. In a small bowl combine: Water, Soy Sauce, Mirin, Sugar and Rice Wine Vinegar.
2. Peel Hard Boiled Eggs and place in Sweet Soy Mixture for 1-3 Hours.
3. Remove from Sweet Soy Mixture and cut Hard Boiled Eggs in half, remove Yolk, set Egg Whites aside for later.
4. In a food Processor Combine Egg Yolk, the whites of the Green Onion and rest of the ingredients.
5. Blend until smooth.
6. Check for seasoning, and add salt and pepper as needed.
7. Scoop mixture into a piping bag or directly into Egg Whites
8. Pipe mixture into Egg Whites
9. Garnish with cut Green Onions and Sesame Seeds

Tzatziki with Balsamic Shallots

3 Hard Boiled Eggs

¼-⅓ Cup Tzatziki

1 Tbsp Fresh Dill roughly Chopped

6-12 Slices of Shallots, cut ⅛ in thick and in rounds

1 Tbsp Olive Oil

1 tsp Balsamic

Vinegar

Salt

Pepper

1. In a small bowl combine Shallot Slices, Olive Oil, Balsamic Vinegar and a pinch of Salt and Pepper.
2. Peel and cut Hard Boiled Eggs in half, remove Yolk, set Egg Whites aside for later.
3. In a food Processor Combine Egg Yolks, Tzatziki
4. Blend until smooth.
5. Check for seasoning, and add salt and pepper as needed.
6. Scoop mixture into a piping bag or directly into Egg Whites
7. Pipe mixture into Egg Whites
8. Garnish with Dill and Balsamic Marinated Shallot

Honey Mustard and Prosciutto

3 Hard Boiled Eggs

2 Tbsp Stone Ground Mustard

1 Tbsp Honey

3 oz Brie

1 tsp Cornichon Pickle Juice

2 Cornichon Pickles, minced

1 oz Prosciutto

1 Tsp Fresh Thyme

1. Peel and cut Hard Boiled Eggs in half, remove Yolk, set Egg Whites aside for later.
2. In a food Processor Combine Egg Yolks, Honey, Stone Ground Mustard, and 2 oz Brie, Slice remaining Brie into thin Matchsticks for Garnish.
3. Blend until smooth.
4. Check for seasoning, and add salt and pepper as needed.
5. Fold in minced Cornichon Pickles.
6. Scoop mixture into a piping bag or directly into Egg Whites.
7. Pipe mixture into Egg Whites.
8. Garnish with Prosciutto, Brie matchsticks, and Fresh Thyme.

Pumpkin Spiced Deviled Egg

3 Hard Boiled Eggs
2 Tbsp Pumpkin Puree
2 tsp Spicy Brown Mustard
1 Tbsp Cream Cheese
2 tsp Fresh Thyme
½ tsp Pumpkin Spice Blend
1 Slice Chipotle Pumpkin Spice Candied Bacon, Minced

1. Peel and cut Hard Boiled Eggs in half, remove Yolk, set Egg Whites aside for later.
2. In a food Processor Combine Egg Yolks, 1 tsp fresh thyme and all the ingredients except for the Bacon.
3. Blend until smooth.
4. Check for seasoning, and add salt and pepper as needed.
5. Scoop mixture into a piping bag or directly into Egg Whites
6. Pipe mixture into Egg Whites
7. Garnish with remaining Thyme and Chipotle Candied Bacon