

Oksana Honcharuk Recipes

Bacon Blue Cheese Deviled Eggs

Ingredients

- 8 eggs hard boiled
- 3 tbsp mayo
- Pepper
- 2 strips bacon cooked crispy (1 for decorating)
- 1 tbsp blue cheese (feta cheese should work fine)
- 8 spear of cooked asparagus
- Habanero souse (for decorating)

Instructions

Peel hard boiled eggs, and slice in half. Put yolk center in a bowl and whites to the side. Mix the egg yolks with mayo, cheese, cubed bacon, pepper to taste. Put filling in a bag, and snip off the tip of one edge, and pipe into the egg white shells. Garnish with piece of bacon, cheese, asparagus and Habanero souse. Eat immediately or refrigerate!

Champignons and onion Deviled Eggs

Ingredients

- 8 eggs
- 4 medium champignons
- 3 strips green onion
- 3-4 tbsp mayonnaise
- Pinch of garlic powder
- Pinch of salt and black pepper

Instructions

1. Saute mushrooms, onion, salt, pepper and garlic powder in a butter for 5 minutes.
2. Peel the eggs and slice them in half lengthwise and remove the yolks.
3. Place cooked mushrooms, egg yolks and mayo into bowl or food processor and mix until combined.
4. Transfer mixture into a piping bag and fill cooked egg whites.

Cream cheese Deviled Eggs

Ingredients

- 8 eggs
- 3 tbsp cream cheese
- 1 tbsp mayonnaise or yogurt
- Chives
- Pinch of salt and black pepper and smoked paprika

Instructions

1. Slice eggs in halves.
2. Scoop yolks, cream cheese, mayonnaise, salt and pepper, mix well and until smoothly combined.
3. Fill the eggs whites with yolk mixture using a spoon or piping bag.
4. Top each of the deviled eggs with smoked paprika and chives.

Beet and Avocado Deviled Eggs

Ingredients

- 8 eggs
- 1 medium beet
- 1 avocado
- 3 garlic cloves (peeled) or handful of wild garlic leaves
- 1 tablespoon of olive oil
- 1 teaspoon of salt

Instructions

1. Place eggs in saucepan and cover with two inches of water. Bring to boil, then turn the heat to low and cook for another minute. Turn off the heat, cover and leave for 13 minutes. Drain water and cool the eggs with cold water.
2. Place the beet in a saucepan and cover it with water. Bring to a boil, then lower the heat and simmer until beet is fork tender. Take the beet out of the water and let it cool completely. You can speed up this process by soaking the beet in cold water. Peel off the skin and cut the beet into small pieces.
3. Peel the eggs and slice them in half lengthwise and remove the yolks.
4. Place cooked beet, egg yolks, ½ teaspoon of salt and tablespoon of olive oil in to a food processor. Process until smooth and transfer into a bowl.
5. Place avocado and ½ a teaspoon of salt and garlic into a food processor and process until fully combined.
6. Transfer beet mixture into a piping bag and fill cooked egg whites.
7. Transfer the avocado mixture into a cleaned piping bag and pipe avocado mixture on top of beet mixture.
8. Serve immediately.

Crab meat deviled egg

Ingredients:

8 + 1 hardboiled eggs
4 tbsp crab meat
3 tbsp mayo
Pinch of black pepper
1/2 tbsp of Tabasco souse
1/2 tbsp of mustard
Chives for decor

Recipe:

1. Slice 8 hardboiled eggs in halves lengthwise
2. Scoop yolks out into a small bowl
3. Mash the yolks and stir in crab meat, mayo and 1 whole egg
4. Add black pepper, Tabasco souse and mustard
5. Stir until fully and smoothly combined
6. Fill the egg whites with yolk mixture using a spoon
7. Top each of the deviled eggs with chives for decor

Black lump fish deviled egg

Ingredients:

8 hardboiled eggs
3 tbsp mayo
3/2 tbsp mustard
Pinch of black pepper
2 slices of ground jalapeno peppers (pickled)
1 tbsp crab or shrimp meat
Black lump fish caviar

Recipe:

1. Slice 8 hardboiled eggs in halves lengthwise
2. Scoop yolks out into a small bowl
3. Mash the yolks and stir in crab or shrimp meat, mayo, jalapeno, black pepper and mustard
4. Stir until fully and smoothly combined
5. Fill the egg whites with yolk mixture using a spoon
6. Top each of the deviled eggs with the caviar