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Eggs-traordinary Fried Deviled Eggs

Makes 24

Whenever we bring deviled eggs to a potluck or party, we're guaranteed not to have any leftovers – they're always gobbled up! We're sure you already have your favorite version of deviled eggs, but we're here to mix it up with a novel, fried version that makes plain deviled eggs more or less obsolete.

Ingredients:

12 eggs, hard-boiled

For Frying:

1 egg, whisked into a wash

1/4 cup flour

1 cup panko bread crumbs

Vegetable oil for frying

Filling:

1/2 cup mayonnaise

1 tablespoon Dijon mustard

1 tablespoon yellow mustard

1 tablespoon minced shallot

1/2 teaspoon salt

1/2 teaspoon black pepper

Garnish:

Chives, minced

Paprika

Directions:

1. Boil the Eggs: Place cold eggs in a saucepan, add cold water, enough to cover by at least one inch. Bring the water and eggs to a boil over high heat covering the saucepan with a lid. Once the water boils, remove from heat and let stand for 12 minutes – set the timer! (It's the extended exposure to heat that turns the yolks green.) Tip: Remember "12" -- eggs come in 12's, let stand 12 minutes in hot water. After the 12 minutes are completed, pour out the hot water and replace with cold water. As the cold water warms from the eggs, replace with more cold water. Once cooled, the eggs are ready to use, or to be refrigerated.

2. Prepare the Filling. Peel the eggs, and slice them lengthwise. Place the yolks in a large bowl. Use a fork, to crumble the eggs into a fine texture. Add the salt and pepper, and mix the eggs. Add the remaining ingredients and whip together. Place the filling into a piping bag with a wide tip, or use a large plastic bag with a corner snipped away.

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3. Batter and Deep Fry. Place the cooked egg white halves in flour and roll around until lightly dusted. Dip the floured egg in the egg wash until coated. Finally, roll the egg half in panko bread crumbs. Place on a plate until all eggs are ready to fry. Once the eggs are prepped, prepare to deep fry them. Heat the oil until hot, 350° F, but not smoking. Test that the oil is ready by putting the end of a wooden spoon in the oil; when the oil begins to bubble around the tip, it is hot enough. Work carefully in batches, fry the eggs for 1-2 minutes until they just turn golden brown. Drain the fried eggs on a paper towel-lined plate.

4. Fill and Garnish. Once fried, quickly fill the eggs using a piping bag, garnish with a sprinkle of chives, a dash of paprika. Serve immediately.