



RECIPE

CHORIZO DEVILED EGGS

INGREDIENTS:

- 1 dozen large eggs, hard boiled and peeled
- 2 oz dried chorizo, finely diced
- 1 cup mayonnaise
- 2 tbsp dijon mustard
- 1/4 tsp Coleman's mustard powder
- 1/4 tsp ground white pepper
- 1 tsp kosher salt
- 1 tsp parsley or cilantro, finely chopped

DIRECTIONS:

Start by hard boiling the eggs. Place them in a large pot where they can be in a single layer. Add cold water to cover the eggs about 1 inch above the eggs. Do not put a cover on the pot. Turn the heat on high and let come to a rapid boil. Once boiling, shut the heat off, cover the pot and remove from the heat and set a timer for 20 minutes. Drain and rinse the eggs under cold water. Dry them off well and peel and discard the shells.

While the eggs are cooking, prepare the mayonnaise mixture. In a medium mixing bowl, add the mayonnaise, dijon mustard, mustard powder, ground white pepper, kosher salt and chopped herbs of your choice. Stir together to combine. Set aside.

In a frying pan over medium heat, add the finely diced chorizo and cook, stirring consistently until crispy, about 4 minutes. Transfer to a paper towel lined plate to drain.

To slice the eggs in half perfectly, run your sharp knife under hot water before slicing each egg lengthwise. Remove the center yolk and place in a small mixing bowl. Do this for the remaining eggs. Once all the eggs are halved and all the yolks are in the mixing bowl, take a fork and begin to smash the yolks until they are finely crumbled. Add the crumbled yolks into the mayonnaise mixture and whip until smooth. If you need to add a little extra mayonnaise you can do so at this point. Add in half of the crispy chorizo into the deviled egg mixture and stir to combine.

Place the mixture into a gallon Ziploc bag and close, removing as much of the air as possible. Work the deviled egg mixture down to the corner of one side of the bag. Place your egg white halves on a deviled egg platter and cut the tip off the corner of the Ziploc bag. Begin pipping into the hole where the yolk was removed. Once each egg white half is filled, top with the other half of the crispy chorizo.

Serves: 24 halves

