

Hello again, Food Fans.

It may still be a bit chilly, but spring is just around the corner, and with it comes cookouts, barbecues and garden parties. A classic, and one of my favorites, to bring to a potluck or to have waiting for your guests is

### Deviled Eggs

The classic Deviled Egg is Tasty and worth making, but let take a look at some variations in addition to the basics. All of these recipes make 24 deviled eggs.

To speed things up you can use a food processor to finely chop and mix ingredients. When adding in your filling, you can spoon everything in, or pipe in the filling with a star-tipped piping bag for that professional look.

For a dozen standard deviled egg, you'll need:

- 1 dozen eggs, hardboiled
- 1/3 cup mayonnaise
- 2 teaspoons Dijon mustard
- salt and pepper to taste
- paprika to garnish

Once the eggs are hardboiled, peel them. Then cut each egg in half, lengthwise.

Gently remove the yolk halves and place them in a small mixing bowl. Set the egg white halves aside to fill later.

Using a fork, mash up the yolks and add mustard, mayonnaise, and a sprinkling of salt and pepper. Add more mayonnaise or mustard, depending on your tastes, as necessary to get to the creamy consistency you want.

Pipe or spoon mixture into egg white halves. Sprinkle with paprika to finish them off.

That's the basics, but let's spice it up a little bit.

### Mediterranean Deviled eggs

For this Greek-inspired variation, you'll need:

- A dozen eggs, hardboiled
- 1/3 cup hummus
- 1/4 cup finely diced roasted red pepper
- 1/2 teaspoon lemon zest (one lemon's worth)
- 1/4 diced red onion for topping

Prep your eggs as in the classic recipe, by shelling, slicing and removing the yolk.

Mix together yolks, hummus, roasted red pepper and lemon zest.

Pipe or spoon mixture into egg white halves. Sprinkle with red onion.

### Breakfast Deviled Eggs

For this morning treat, you'll need:

A dozen eggs, hardboiled  
1/3 cup garden veggie cream cheese  
3 slices of bacon, cooked and crumbled  
4 tablespoons everything bagel seasoning to garnish

Again, prep your eggs as in the classic recipe.

Mix together yolks, cream cheese, and bacon crumbles.

Pipe or spoon mixture into egg white halves. Sprinkle with everything bagel seasoning.

### Hellfire Deviled Eggs

This recipe isn't for the faint of heart, so tread carefully with this spicy take.

You'll need:

A dozen eggs, hard boiled  
1/3 cup mayonnaise  
a pinch of cayenne  
1 teaspoon hot sauce  
4 tablespoons finely diced, seeded jalapeno

As always, prep your eggs as in the classic recipe.

Mix together yolks, mayo, cayenne and hot sauce.

Pipe or spoon mixture into egg white halves. Sprinkle with jalapeno.

### Roast Beef Sammie Deviled Eggs

This savory iteration calls for:

1 dozen eggs, hardboiled  
½ cup finely diced roast beef from the deli  
½ cup mayonnaise  
1 tablespoon finely chopped chives  
2 teaspoons Dijon mustard  
2 tablespoons minced pepperoncini

Again, prep your eggs as in the classic recipe.

Mix together yolks, roast beef, mayo, chives, and mustard.

Pipe or spoon mixture into egg white halves. Sprinkle with minced pepperoncini.

No matter which of these variations of the classic Deviled Egg you go with, your guests will make sure that you leave with a clean plate.

Happy Eating!