

# Angel Eggs

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



One of my favorite dishes to serve my family for Easter is Angel Eggs. Light and creamy, perfectly seasoned with a slight tang, these are the perfect appetizer for such a meaningful meal.

Makes 24

## Ingredients

- 12 eggs
- ¼ cup Kosher salt
- 2/3 cup mayonnaise
- 2 tsp Dijon mustard
- 2 tsp white vinegar
- 2 Tbsp chopped chives

## Directions

Place eggs at the bottom of a large pot. Cover with enough cold water so that there is at least an inch of water above the eggs. Pour salt over the eggs.

Transfer pot to stove and bring to a boil over high heat. Once boiling, remove pot from heat, cover with a tight-fitting lid, and let sit for 15 minutes. Drain the hot water, and run cold water over the eggs. Add a few handfuls of ice to cover the eggs, and let sit until eggs are cold to the touch. Drain the cold water, and dry eggs with a towel.

Remove shells from the eggs, and cut in half. Remove the yolks to a small bowl, and add the mayonnaise, mustard, and vinegar. Mash with a fork until smooth. Transfer yolk mixture to a zip-top plastic bag, and snip off one corner. Pipe into the egg whites. Sprinkle chives on top. Serve cold.