

STUFFED EGGS

4 servings

Almost any cooked meat, fish, or vegetable can be cut into small cubes, stirred into the mashed yolks, and seasoned to make a tasty filling. Just be sure to use enough mayonnaise or other creamy medium to keep the mixture moist and light.

Slice lengthwise in half:

4 hard-boiled eggs, 125, cooled and shelled

Carefully remove the yolks, leaving the whites intact. Place the yolks in a bowl, mash, and add:

2 tablespoons mayonnaise or sour cream

2 teaspoons minced fresh herbs, such as chives, tarragon, chervil, parsley, and basil

1 to 2 teaspoons Dijon mustard, to taste

1 teaspoon vinegar (any type)

1 teaspoon minced shallots

¼ teaspoon salt

⅛ teaspoon Worcestershire sauce

⅛ teaspoon ground black pepper

Pinch of curry powder

Spoon the filling into the whites, mounding it slightly to resemble a whole egg, or pipe the filling into the whites using a pastry tube with a star tip for a more elegant effect. Keep the eggs refrigerated until serving time; remove them from the refrigerator about 15 minutes before serving.

DEVEILED EGGS

Prepare Stuffed Eggs, above, adding 3 drops hot red pepper sauce, or more to taste, to the yolks. Garnish with paprika.