

Deviled eggs are a perfect light bite—packed with protein, ridiculously easy to make with basic ingredients and *no special tools*, and an amazingly versatile blank canvas for a wide array of other flavors. They work for breakfast, lunch and dinner, or even a late-night snack. Perhaps best of all, given that we enjoy them so much, they are relatively easy on the waistline (depending on your filling choices, of course).

If you've never made them yourself, now is a great time. Here's my *very basic* recipe for deviled eggs, along with some creative, flavorful change-ups to help you use up some other stuff in the fridge while you're at it.

### Ingredients

6 chilled hard-boiled eggs, peeled  
2 to 3 Tbsp. canola mayonnaise  
1 tsp. Dijon or other prepared mustard  
Sea salt and freshly ground black pepper  
Sweet or smoked paprika

Cut the eggs in half lengthwise, and empty the yolks into a small mixing bowl. Set the whites aside on a covered plate while you make the filling.

Add 2 Tbsp. mayo and mustard to the egg yolks and mash with a fork or back of a spoon to combine into a soft, smooth mixture. Add more mayo if mixture seems too dry. Salt and pepper to taste. Spoon filling into a zip-top bag and squeeze out as much air as possible. Carefully snip a small bit of one corner off the bag, and pipe the filling into the egg white halves; sprinkle with paprika and enjoy!

### Bloody Mary

Filling: egg yolks, 1 Tbsp. mayo, 2 Tbsp. tomato paste, 1 Tbsp. prepared horseradish, a dash or two of hot sauce and/or Worcestershire sauce, salt and pepper to taste. Press cut side of egg white halves onto a plate sprinkled with Old Bay seasoning so when you turn them back over the rims are nicely coated and colored. Pipe filling into egg white halves; garnish with olive half and celery leaf.

### Jalapeno-pimento cheese

Filling: egg yolks, 2 to 3 Tbsp. prepared pimiento cheese, 2 tsp. chopped pickled jalapeno slices (drain them well and pat dry on paper towels). Salt and pepper to taste. Pipe filling into egg white halves; garnish with piece of pimiento and jalapeno.

### **Bacon, egg and cheese**

Filling: egg yolks, 3 Tbsp. mayo, 2 Tbsp. very finely shredded cheddar cheese, 1/2 slice crispy bacon (wrap in a paper towel and use a rolling pin to crush it into very fine crumbs). Pipe filling into egg white halves; you will have extra (you're welcome); sprinkle with sweet paprika and garnish with a small strip of crispy bacon.

### **Smoky guacamole**

Filling: egg yolks, no mayo, 2 Tbsp. mashed avocado, 1/4 tsp chili powder, 2 tsp. very finely minced red onion, squeeze of fresh lime juice to preserve color. Salt and pepper to taste. Pipe filling into egg white halves just before serving; garnish with a cilantro sprig.

### **Lox and bagels**

Filling: egg yolks, 2 Tbsp. mayo, 1 Tbsp. finely chopped smoked salmon or lox, 1 tsp. very finely minced red onion. Pipe filling into egg white halves; garnish with "everything bagel" seasoning and capers.

### **Southern**

Filling: egg yolks, 3 Tbsp. mayo, 1 tsp. each yellow mustard and sweet pickle relish (pat dry on paper towel). Salt and pepper to taste. Pipe filling into egg white halves; garnish with chopped sweet pickle or a slice of pickled okra.

### **Roasted garlic hummus**

Filling: egg yolks, no mayo, 2 Tbsp. prepared hummus, 3 smashed cloves of freshly roasted garlic. Salt and pepper to taste. Pipe filling into egg white halves; garnish with paprika if desired.