

Deviled Eggs Two Ways; Buffalo and Dirty Martini – Comfort du Jour

Deviled eggs are one of my favorite “blank canvas” foods, meaning that you can twist up the flavors to suit the occasion. For our pandemic-reduced Super Bowl party for two, I created two new flavors—Buffalo Deviled Eggs, capturing the flavors of my favorite upstate N.Y. wings, and Dirty Martini Deviled Eggs, channeling one of my favorite classic cocktails into a two-bite party snack. The ingredients and instructions below describe my process for splitting the two flavors, but if you’d prefer to make only the Buffalo deviled eggs, no problem—simply double the ingredients as noted.

INGREDIENTS

9 large eggs, hard-boiled and peeled (I recommend chilling several hours or overnight)
1/4 cup + 1 Tbsp. light mayonnaise

Carefully turn out the egg yolks into a medium-sized bowl. Mash thoroughly with a fork until yolks resemble dry crumbs. Add mayonnaise and blend until smooth. Divide yolk mixture by transferring half to a second bowl (unless you intend to make all one flavor). Proceed to additional instructions below for making the two kinds of deviled eggs I made this particular day.

BUFFALO DEVEILED EGGS (DOUBLE IF MAKING ALL NINE EGGS)

2 or 3 tsp. Frank’s original RedHot sauce (adjust to your heat preference)
2 cloves roasted garlic or 1/4 tsp. garlic powder
Freshly ground black pepper
1 Tbsp. celery, finely chopped (for filling) + small, thin sticks celery (for garnish)
1 1/2 Tbsp. finely crumbled bleu cheese
Frank’s RedHot dry seasoning, to sprinkle on at serving (or substitute paprika)

1. Add RedHot sauce, roasted garlic and black pepper to one bowl of the yolk mixture. Blend smooth with a fork or spoon. Fold in chopped celery bits.
2. Place a small zip-top bag into a glass, and use a spatula to scoop the filling mixture into it. Seal up the bag, snip one corner to create a makeshift piping bag, and gently fill half of egg whites. Garnish top of Buffalo eggs with crumbled bleu cheese and mini celery sticks.

DIRTY MARTINI DEVEILED EGGS (DOUBLE IF MAKING ALL NINE EGGS)

1 Tbsp. dry vermouth (or use additional olive brine)
2 cocktail olives, finely chopped
1 or 2 cocktail onions, finely chopped
1 tsp. olive brine
4 cocktail onions, halved (for garnish)

1. Add dry vermouth, olives, onion and brine to one bowl of yolk mixture. Blend with a fork or spoon.
2. Place a small zip-top bag into a glass, and use a spatula to scoop the filling mixture into it. Seal up the bag, snip one corner to create a makeshift piping bag, and gently fill half of egg whites. Garnish with cocktail onion halves, skewered on a toothpick if you wish, to mimic the appearance of a martini.