



### **Golden Deviled Eggs**

*A show stopping appetizer with turmeric golden whites and mild creamy filling.*

- 2 cups water
- 2 Tablespoons ground turmeric
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/2 teaspoon cider vinegar
- 8 hard cooked eggs, cooled and peeled
- 1/2 cup heavy cream or dairy substitute cream
- 1 teaspoon freshly squeezed lemon juice
- 1 teaspoon olive oil
- Salt, freshly ground white pepper as desired
- Garnish: Sliced scallions; whole grain mustard as desired

**Soaking Boiled Eggs:** In medium sized bowl whisk water, turmeric, sugar, salt, and vinegar, until sugar and salt are dissolved. Place eggs in a bowl; making sure they are covered with water, add a little more if needed or use a less shallow bowl. Refrigerate 3 to 4 hours or overnight until the eggs are the desired shade of yellow. Stir eggs mixture occasionally for the best color.

**Slicing Boiled Eggs:** Remove eggs from liquid; set on paper towels to dry. Then slice each egg in half lengthwise. Carefully remove the egg yolks with a small spoon; place in a medium sized bowl. Arrange 12 of the empty egg white halves on an egg tray. Set aside the remaining egg whites to use with your tossed salads.

**Prepare Filling:** Mash the yolks with a fork, then add cream, lemon juice and oil and mash until creamy and smooth. Season with salt and white pepper.

**Fill Deviled Eggs:** Use a very small cookie or melon scoop, mound balls of filling into egg white halves. Garnish with sliced scallions, small dab of whole grain mustard. Serve immediately or refrigerate; eat within a few days. Yield: about 12 deviled eggs

**Cook's Note:** You can prepare half of this recipe using 4 eggs to make 6 deviled eggs. The easiest way to cook your boiled eggs is to steam them. They will also be easier to peel.

**Recipe by:** Lisa Steele, *The Fresh Eggs Daily Cookbook*, February 2022.

**About the Recipe:** Deviled eggs are easy to make, mostly healthy, and a popular food to serve. They are used for brunches, picnics, and potluck dinners. These delicious eggs are leveled up and have a golden gourmet look. The filling is mild, creamy, and topped with just a touch of scallions and dab of whole grain mustard. A show stopping appetizer to serve.