

— AMERICA'S —
TEST KITCHEN


Holland
America Line®

Holland America Line is a proud sponsor of America's Test Kitchen



Curry Deviled Eggs

MAKES 12 EGGS

Curry Deviled Eggs

Makes 12 eggs

To slice eggs, lay each egg on its side and sweep the blade cleanly down the center. Wipe the knife after each egg. You may use either regular or reduced-fat mayonnaise in this recipe. If preferred, use a pastry bag fitted with a large plain or star tip to fill the egg halves.

- 1 recipe Easy-Peel Hard-Cooked Eggs (see right)**
- 3 tablespoons mayonnaise**
- 1 tablespoon minced fresh parsley, plus 12 small whole parsley leaves for garnishing**
- 1½ teaspoons lemon juice**
- 1 teaspoon Dijon mustard**
- 1 teaspoon curry powder**
- Pinch cayenne pepper**

1. Slice each egg in half lengthwise with paring knife. Transfer yolks to bowl; arrange whites on serving platter. Mash yolks with fork until no large lumps remain. Add mayonnaise and use rubber spatula to smear mixture against side of bowl until thick, smooth paste forms, 1 to 2 minutes. Add minced parsley, lemon juice, mustard, curry powder, and cayenne and mix until fully incorporated.

2. Transfer yolk mixture to small, heavy-duty plastic bag. Press mixture into 1 corner and twist top of bag. Using scissors, snip ½ inch off filled corner. Squeezing bag, distribute yolk mixture evenly among egg white halves. Garnish each egg half with parsley leaf and serve.

EASY-PEEL HARD-COOKED EGGS

Be sure to use large eggs that have no cracks and are cold from the refrigerator. If you don't have a steamer basket, use a spoon or tongs to gently place the eggs in the water. It does not matter if the eggs are above the water or partially submerged. You can use this method for fewer than six eggs without altering the timing. You can also double this recipe as long as you use a pot and steamer basket large enough to hold the eggs in a single layer. There's no need to peel the eggs right away. They can be stored in their shells and peeled when needed.

6 large eggs

1. Bring 1 inch water to rolling boil in medium saucepan over high heat. Place eggs in steamer basket. Transfer basket to saucepan. Cover, reduce heat to medium-low, and cook eggs for 13 minutes.

2. When eggs are almost finished cooking, combine 2 cups ice cubes and 2 cups cold water in medium bowl. Using tongs or spoon, transfer eggs to ice bath; let sit for 15 minutes. Peel before using.