

Deviled Eggs 3 From the Sea



PREP TIME
15 minutes

COOK TIME
10 minutes

READY IN
25 minutes



SERVINGS
6-8

OCEAN FOREST INGREDIENTS

Smoked Salmon
King Crab
Kelp Pickles

Ingredients

- 18 eggs
- 1 tsp vinegar
- 1 tsp salt
- 1 ½ cups mayonnaise
- 2 tsp dijon mustard
- ½ tsp paprika
- ½ cup kelp pickles

Steps

- Place eggs in a large pot. Cover with water and add vinegar and salt. Bring to a boil, then lower to medium heat or lower so the eggs can boil for ten minutes.
- Drain the eggs. Cover with cold water and ice. Let cool for a few minutes.
- Peel eggs gently. Slice in half the long way. Place egg yolks in a large bowl. Set the egg whites on a platter.
- Add mayo to the egg yolks and mix well. Then divide egg yolk mixture into three separate bowls.
- For the smoked salmon deviled eggs, add one teaspoon of the dijon mustard and two pieces of smoked salmon to the egg yolk mixture. Flake salmon with a fork as you

FOREST FRESH ALASKA

½ tsp horseradish

1 king crab leg

mix well. Use a mixer to achieve a light and fluffy egg mixture. Scoop mixture into a pastry bag and pipe into 12 of the prepared egg white halves. Garnish with small pieces of smoked salmon and parsley.

- For the Kelp Pickle eggs, add one teaspoon of dijon mustard and mix well. Mix with a hand mixer until completely blended. Scoop into pastry bag and pipe into 12 of the prepared egg white halves. Garnish with kelp pickles and a sprinkle of paprika.
- For the King Crab eggs, add horseradish and mix well with a hand mixer. Scoop into pastry bag and pipe into remaining 12 egg white halves. Top with chunks of king crab.
- Chill all until ready to serve.

Notes

This is a perfect recipe for all those already hard boiled Easter eggs! If you do not have a piping bag, scoop mixture into a large ziplock bag, fill and cut the corner tab and squeeze out the egg filling into the egg white halves.

Smoked salmon purchased from Wild Fish Cannery. Kelp pickles purchased from Barnacle Foods.