

AVOCADO DEVILED EGGS

Yield: 12 halves (6 whole eggs) **Prep Time:** 15 minutes

Cook Time: about 10 to 12 minutes **Total Time:** about 20 to 25 minutes

- 6 hard boiled large eggs, peeled and halved
 - 1 ripe avocado, peeled and seeded
 - 1 tablespoon lime juice (lemon juice may be substituted)
 - 1 rounded tablespoon mayonnaise
 - 1 rounded teaspoon dijon mustard (I used Grey Poupon)
 - 1/2 teaspoon salt, or to taste
 - 1/4 teaspoon freshly ground black pepper, or to taste
 - pinch cayenne pepper or chili powder, optional and to taste
 - 2 tablespoons finely minced fresh cilantro or to taste
 - paprika or smoked paprika, optional for garnishing (cayenne pepper or chili powder may be substituted for a spicy kick)
1. Make a batch of Perfect Hard Boiled Eggs (Tip - Boil a couple extra eggs in case yours don't peel easily and a few rip or are raggedy), peel, and halve them lengthwise. Scoop out the yolks into a large bowl and set whites aside on a platter.
 2. To the bowl with the yolks, add the avocado, lime juice, mayo, mustard, salt, pepper, optional cayenne pepper, and mash with a fork to combine.
 3. Stir in the cilantro. Taste filling and make any necessary seasoning tweaks, i.e. more salt, spice, etc.
 4. Dollop the filling into the whites with a small spoon.
 5. Optionally garnish with (smoked) paprika, chili powder, or cayenne. Serving immediately is best; alternatively place in an airtight container and refrigerate for up to 8 hours before serving, noting the avocado will oxidize as time passes and the color of the filling will turn duller.
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1. Place week-old eggs in a high-sided pan and cover with cold water by 1 to 2 inches. Use a large enough pan so eggs are not crowded.
 2. Bring water to a rolling boil, not just lightly bubbling. After water is really boiling, cover the pan, turn off the heat, place pan on an alternate burner, and wait 10 to 12 minutes. While waiting, prepare an ice bath (large bowl, water, ice cubes).
 3. Place the eggs into ice bath and wait about 5 to 10 minutes before peeling. Rap the wider or base end of each egg against the bottom of your sink, and peel under cold running water. I store my hard boiled eggs in an airtight container in the fridge for up to 4 days.