



Chipotle Deviled Eggs

MAKES 1 DOZEN

I never met a deviled egg I didn't like, but I absolutely love these, and so does everyone I make them for! The addition of chipotle chiles and capers make these so good, you really should double the recipe. The method for boiling the eggs may seem odd, but I assure you it will make the shell come off your eggs easier. This is a trick I learned from the book "The Food Lab" by J. Kenji Lopez-Alt.

INGREDIENTS

12 eggs

1/2 cup mayonnaise

2 tablespoons capers, chopped

1 tablespoon chipotles in adobo, chopped

1 tablespoon fresh chives, chopped

1/2 teaspoon chile powder

1/4 teaspoon hot paprika (for garnish)

PROCESS:

To cook eggs, fill a large pan halfway with water and bring to a boil. Carefully add the eggs to the boiling water. After 30 seconds, add a cup of ice cold water to the pot. Let water return to a boil and then turn off heat. Cover pot with a lid for 15 minutes (set a timer). Remove eggs and put in ice water to stop the cooking, then peel. Slice each egg in half lengthwise.

With a small spoon, remove yolks from each half. Put yolks in a bowl and smash with a fork. Add mayonnaise, capers, chipotles, chives, seasonings and salt to taste. Mix well and spoon mixture into egg whites. You can also use a piping bag and pipe the mixture into the whites to make it more decorative. After arranging on a platter, sprinkle lightly with paprika. Keep refrigerated for up to 2 days.