

Chef Michael Gibson

## Stuffed Eggs\*

Serves 12

8 Eggs

3Tbl. Mayonnaise

1 Tsp. Dijon mustard

Pinch white pepper

Various toppings: Olive slices, paprika, capers, chives, pepper curls, etc.

1. Place eggs in a pan of cold water. Place on burner, when water comes to a boil shut off burner and cover pan. Let sit for 10 min., and then shock eggs in ice water. Peel eggs and slice in half lengthwise.
2. Mince all yolks and whites of 2 eggs into a bowl. Mix in Mayo, mustard and white pepper. Mix to blend.
3. Transfer mixture into a piping bag fitted with a star tip. Pipe into egg halves.\*\*
4. Apply toppings and serve.



\*Adding cayenne pepper or Tabasco to egg mixture makes the Deviled eggs.

\*\* If using a plate or pan to serve, slice off a small bit on bottom of egg to prevent from rolling.