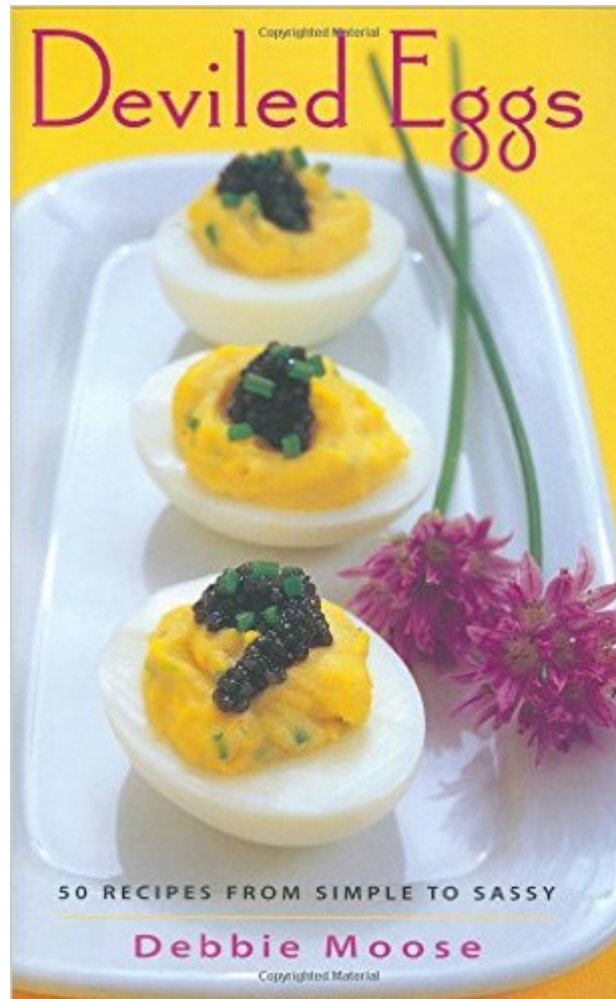


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Deviled Eggs: 50 Recipes From Simple To Sassy (50 Series)



Synopsis

Some say the devils you know are better than the devils you don't. Well, in these pages there are plenty of both, and all are wickedly delicious. Deviled eggs, a perennial favorite of potluck suppers and picnics, a party food that is nearly perfect in its simplicity and speed of preparation, are basking in a long-awaited renaissance. Technically, deviled eggs should be revved up with a little something spicy, but these recipes show that they don't have to be hot to be fabulous. Flavors can range from light to elegant to gutsy to fiery. Fillings can be as smooth as silk or chock full and chunky. If you're a purist, take a trip down memory lane with the best of the classics, infused with fresh herbs and mild mustards. If you're looking for something different and fun, try out combos including blue cheese and bacon or pepperoni and parmesan. Or maybe you want to impress your friends with your international palate by including the flavors of Indian chutney and curry, Italian sun-dried tomatoes and pesto, or Greek feta and olives. And if you love to go for the burn, well, welcome to perdition, where eggs stuffed with salsas or chilies, wasabi or jerk seasoning await the brave. And if you're worried about the devil in the details, fear not: here you will find answers to such timeless questions as how to perfectly hard-cook eggs, how to peel off the shell without demolishing the white, and how to present your creations so they look festive and don't go rolling off the plate when you serve them.

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Customer Reviews

Perhaps you love deviled eggs, and can't have enough ways to make them. More likely, you like

deviled eggs, but you're a little tired of the standard repertoire. Or you cook for people who like non-threatening food, and you want to throw a little excitement in their lives. In any of these situations, you might consider this little cookbook, which does indeed have 50 recipes for deviled eggs. These sort of books can be rather lame; I've certainly encountered several of them that have two or three decent recipes, and then two dozen recipes that you'd never consider making. Happily, this sweet little book avoids that trap. It's separated into several sections: the hard facts (an introduction to boiling eggs and other preparatory steps); good old eggs (the expected batch); slightly cracked (interesting variations); lucifer goes uptown (fancy recipes, such as one that uses caviar); and hell breaks loose (spicy recipes). The introductory section is a little sparse. While it does provide some tips on cooking the eggs (such as turning your carton of eggs on its side, to ensure that the yolks are centered for easy filling), it leaves out a few more suggestions that I think are common. (For instance, I long ago learned to make the filling inside a Ziploc sandwich bag, then cut off the corner to squish it into the eggs... no mess, and evenly mixed filling.) But the star here is the recipes, and they're... they're NICE. There are about 10 recipes for your basic deviled egg, one of which is sure to match the way your Mom made them. (With or without Worcestershire sauce, for instance.) I've made one or two of these and they came out fine. Okay, I should admit that I scarfed down the whole batch and didn't leave any for anybody else. The "slightly cracked" section uses various unusual (but not weird) ingredients, such as avocado or deviled ham. Some of these veer into the "ya gotta be kidding" range, such as "strawberry cheesecakes on the half shell." But the author makes up for it with the fancy stuff, which has recipes for deviled eggs based on bloody marys or served with hollandaise. And the spicy variations are sure to appeal to the "if it's hot it's good" crowd, with one recipe using chipotle pepper and orange zest; another is "wasabi tuna eggs." It's not haute cuisine, but it's a useful little book. If you're called upon for potluck dinners or office parties, it'd be a handy one to have on the shelf.

There are oodles of great recipes for spicy deviled eggs in this book. Some with crab or shrimp or bits of bacon or ham take the egg to a new level. And if you have one of those wonderful egg-shaped platters for deviled eggs, you'll be the hit of the party if you bring one of the recipes from this book. Plus the color photos are delicious looking, too.

Update: I have to say that I have become insanely addicted to the Texas style deviled eggs in here. They don't have the mayo and mustard base but instead utilize sour cream, chopped pickled jalapenos, salsa, hot sauce, garlic powder, kosher salt. I eliminated the chopped onions and I top

with various things to show off the Texas flavor so guests know what they are getting: either a black olive, a jalapeno slice, or chopped green chilis. I then sprinkle with paprika for color. I am telling you I cannot stop eating these. They are so very addictive and different and so creamy! Now for my original review: What do you do when you own a chicken rescue sanctuary? Find things to do with the eggs (for the ones who do still lay). And nothing could be better than this cool book. Let's face it, everyone loves deviled eggs--both those who get to eat them and the cook who enjoys their ease of preparation. But they've been done the same way since before I was born. It is time to turn old school into a new party food. Well, to be honest I didn't buy this for party food--although I know holidays and gatherings are when most people make them. I find the egg a perfect snack: rich in protein and low in calories, one deviled egg keeps you going, tastes great, and doesn't break the calorie bank of what you just worked off on the treadmill. First I suggest an egg cooker from . Using steam to cook the eggs, they peel far more easily and cook perfectly every time. Then grab a bowl and spoon and try some new taste sensations for snacking and party-going: For example, let's do Texas style: most of these start with your traditional recipe base pretty much--mayo and mustard etc) but this one eliminated those and adds: salsa, sour cream, chopped onion, hot sauce, garlic powder, pickled jalapeños, and crushed tortilla chips for garnish. Now who would not ask for that recipe after a Tex/Mex party? Some kind of freaked me out: devil's food eggs? Is this just a play because they are called deviled eggs? Chocolate deviled eggs? Not to mention the freaky flavor profile, the first thing you learn in culinary school is to never serve anything that is soft and squishy and brown...just not appetizing to see brown mounds in these eggs white bases. That one was reaching too far for my taste so let me return to some creative and original recipes you might actually want as a snack or appetizer (and please don't serve the brown mounds): pimiento cheese deviled eggs (ironically I had a recipe for these published in Southern Living magazine years ago that mirrored this recipe. Seriously) blue devils (with blue cheese and bacon) eggs with chili powder and green olives added to the mix Italian eggs with chopped pepperoni, herb seasoning, parmesan in the base avocado angel eggs: This picture doesn't look appetizing as the eggs look green and runny but in reality this is much like guacamole in an egg and you don't need to over mix it; it looks much better in person--leaving chunks of the avocado. Still, I would personally suggest topping with a dab of salsa to offset the green. Topping with a pimiento would also be a great Christmas idea for red and green eggs. Others have brisket and barbecue sauce, or asian style, or florentine style, or various takes on traditional ingredients, or unusual ingredients like pickapeppa sauce, or try Tuscany style with rosemary, or how about a dirty martini deviled eggs, or go fancy with caviar, or add crabmeat, avocado, capers and garlic...I could go on and on but you get the picture. Honestly,

it's just a world of creativity and fun in reworking this favorite snack and finding your favorites. I like to do a wide variety of dishes for parties and this is one of those dishes you can make ahead and don't need to heat so while I know I will use this book endlessly for things like that, I'll be personally enjoying many of them for my own snacking in the meantime.

The variety of recipes is outstanding. One also would have many of the ingredients in their pantry. This purchase was actually a gift because I own a copy.

This is my second copy because someone borrowed/stole my first copy. I got this cookbook originally because my family cooks according to the "little bit of this and that" with no consistency or way of communicating the recipe to anyone else. Not only did I find the perfect "normal" deviled egg recipe but my family has enjoyed the variations and I have had so much fun trying new recipes every time I am invited to an event! Worth it the first and second time I've had to buy it!!!

DEVILED EGGS is a small hardbound book with almost unbelievably beautiful photography. There are some wonderful recipes in this volume; also a few that seem to stretch the realm of the possible by loading dishes better thought of as hot entrees (barbecue, say, or brisket) into the half-hollowed egg format. Still, anyone who wants to stretch the home stuffed-egg repertoire will benefit from this book.

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