

4-Pepper Deviled Eggs

Serving Size : 0

Amount	Measure	Ingredient – Preparation Method
6		hard boiled eggs – cooled and peeled
1	teaspoon	whole pink peppercorns – divided
1/2	teaspoon	whole white peppercorns
1/2	teaspoon	whole black peppercorn
1/2	teaspoon	whole green peppercorns
1/2	teaspoon	caper liquid
1/4	cup	mayonnaise
1	teaspoon	dijon mustard
1/4	teaspoon	kosher salt
1	pinch	sugar

Slice the eggs in half from top to bottom. Scoop the yolks into a medium mixing bowl and lay the whites aside. Place all of the peppercorns, except 1/2 tspn of the pink peppercorns, into a spice grinder and process until ground well. Add the ground peppers, caper liquid, mayo, mustard, salt and sugar to the egg yolks and using a fork, stir to combine. Place mixture into a zip-top plastic bag and cut a small hole in one of the corners. Pipe mixture into each of the white halves. Coarsely ground the remaining pink peppercorns and garnish each egg.

Chill for at least 1 hour.

Yield: “12”