**DEVILED EGGS WITH SALMON CAVIAR**

Looking for something to do with a bunch of hard boiled eggs? We have the perfect thing! Deviled Eggs. They're delicious, creamy, inviting snacks, easy entertaining appetizers and not at all hard to make! We use a few Zabar's ingredients in ours. Feel free to make this recipe your own.

From Tiffany Ludwig

Makes 24 deviled eggs.

**INGREDIENTS**  
1. 12 hard boiled large eggs (see notes below)   
2. 1/2 cup mayonnaise   
3. 1 Tablespoon Zabar's Deli Mustard  
4. 1 teaspoon Zabar's pickle juice (dill, vinegar, garlic - perfect!)  
5. 1/4 teaspoon salt  
6. 4 oz. Zabar's Red Salmon Caviar

Optional:   
7. finely chopped Zabar's pickles  
8. Dill sprigs  
9. Paprika

A note on hard boiled eggs.   
Two goals when boiling eggs for deviled eggs, centered yolks and non-broken shells. The night before you make these, secure the egg carton with a rubber band and place on its side overnight. This will get the yolks close to center. Before you boil, let your eggs come to room temperature (keep them on their side). Now to boil them: Place your eggs into a large pot with enough water to cover them. Bring the water to boil and remove from heat. Cover and let rest for 12 minutes (adjust the time more or less if you're using larger or smaller eggs than "large eggs"). Next place your eggs in an ice water bath for about 10 minutes to cool them and help the shell peel more easily. Gently peel the shells off and rinse off any cracked shell.

Additional very fresh eggs (like the kind from the farmer's market) will be considerably more difficult to peel than eggs closer to their expatriation date.

**PREPARATION**  
Slice the 12 hardboiled eggs length wise. Gently remove the yolks and place in a large bowl. Place the egg whites. They are slippery so you can line the tray with damp paper towels to help provide grip.

Use a fork to completely mash the yolks into a crumble. Add mayonnaise, mustard, pickle juice and salt. Mix this thoroughly until smooth. If you plan to pipe the filling into the egg whites (see below) you can also use an electric mixer to make it very smooth and creamy. Add more mayonnaise if necessary.

Now if you're going to pipe the filling into the egg whites, do not add pickles or any other crunchy ingredient as it will clog the piping bag tip. You can use an actual piping bag or a plastic sandwich bag with one bottom corner cut off to squeeze through.

If you're planning to scoop you’re filling into the eggs then go ahead and add pickles to the mixture. Use a teaspoon to gently scoop the filling into the egg whites.

Garnish with salmon caviar, a dill sprig or paprika.

Enjoy!