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by ewfood

Balsamic Deviled Eggs

Ingredients

12 eggs
4oz. mayonnaise
0.5oz. grated red onion
1 tsp. sugar
½ tsp. balsamic vinegar
pinch of salt
pinch of pepper
Italian flat-leaf parsley, for garnish

Preparation

- 1 Place the eggs in a pot with cold water and bring to boil, allow the eggs to boil for 8 minutes, run under cold water until cooled enough to handle
- 2 Peel the eggs and cut them length ways, scoop the yolks into a bowl and place the egg whites on a serving platter
- 3 Mash the yolks with a fork. Add the remaining ingredients and mash until smooth, taste the mixture and season to taste
- 4 spoon the yolk mixture into the egg whites and garnish with the parsley
- 5 refrigerate before serving

Cooks Note

Prep Time: 20 min; Cook Time: 20 min; Makes 24 portions
