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DEVILED EGGS

My friend Karen is the Queen of deviled eggs. She brings them to all our holiday parties. These are two of my favorites—they disappear as fast as she can get them out of the travel carrier! Try these recipes with duck eggs instead of chicken eggs. The duck eggs are a bit larger and the whites are bright as new fallen snow.

Blue Cheese and Bacon Deviled Eggs

6 hard cooked eggs, peeled, cut in half.
2 tablespoons plus 2 teaspoons light mayonnaise
1 teaspoon Dijon mustard
2 tablespoons blue cheese, crumbled
Salt and pepper
¼ cup real bacon bits

Remove yolks and mash them with a fork in a small bowl.

Add mayonnaise, mustard, blue cheese and salt and pepper to taste. Mash together until creamy.

Fill egg halves with mixture and sprinkle with real bacon bits.

Feta and Dill Deviled Eggs

6 hard cooked eggs, peeled, cut in half.
1/3 cup feta cheese, crumbled
3 tablespoons milk
¾ teaspoon Dijon mustard
Salt and pepper

Remove yolks and mash them with a fork in a small bowl.

Blend feta, milk, mustard and salt and pepper to taste. Mash all of this together until creamy.

Fill egg halves with mixture.

(This is also good if you use goat cheese in place of the feta.)

Each recipe makes 12 deviled eggs.

Victoria Wesseler