

DEVILED PICKLED EGGS

6 large eggs
1 (500ml) bottle pickled beets
1 cup apple cider vinegar
1/3 cup packed brown sugar
1 tbsp. whole peppercorns
1 tsp. salt
2 tbsp. olive oil
1 tbsp. mayonnaise
1 tbsp. white vinegar
1 tsp. mustard
1/2 tsp. curry powder
Freshly ground black pepper
Chopped fresh herbs, for garnish

INSTRUCTIONS

Hard boil or steam your eggs (see recipe for hard steaming eggs) and remove the shells. Set the eggs aside.

To prepare the brine, pour pickled beets into a large bowl. Add cider vinegar, sugar, peppercorns, and salt. Stir to combine. Place the peeled eggs into the brine. Cover and refrigerate for at least 12 hours or up to 3 days. 16 to 24 hours is best.

Remove eggs from the brine. Cut each egg in half from top to bottom. Scoop out the yolks and place in a medium bowl. Add the olive oil, mayonnaise, white vinegar, mustard, and curry powder. Mix and mash with a fork until smooth. Taste and season with salt and pepper as needed.

Use a spatula to scoop all the filling into a ziplock bag or piping bag. Press the bag with your hands to push all the filling to one corner and press any air out of the top. If using a plastic bag, snip one corner off with a pair of scissors.

Pipe the filling into the cup of each egg white, filling the cups so that the filling mounds a little over the top. Sprinkle with chopped herbs and season with salt and pepper.