



# MEDITERRANEAN ANCHOVIED DEVILED EGGS

Now mayonnaise is the base of most recipes for deviled eggs, but I'm going to do a Mediterranean twist on them by using an anchovy base. And while I create my own paste using canned anchovies, you can buy the paste in a grocery store. In European markets, anchovy paste (canned or tubed) is everywhere. But making it homemade is really a cool way to get to know the food yourself and understand the flavor.



Serves 15

## Ingredients:

1 can (4.25oz) anchovies in olive oil (or 2tbl store-bought anchovy paste) 1tsp coarse sea salt  
1 dozen hard-boiled eggs, washed and shelled  
1 cup whole mayonnaise  
freshly-cracked pepper to taste

## Directions:

- To make anchovy paste, remove anchovies from can and place on chopping block. Add coarse sea salt to get some gristle.
- Using a large knife on a chopping block (or a mortar & pestle), chop and turn, continuing to make the pieces smaller. Once anchovies are finely minced, use the back of the knife to make a paste. Continue to chop and push. Place anchovy paste into a mixing bowl
- Slice hard-boiled eggs perfectly down the middle. Clean your knife between each egg to keep a perfect, even slice.
- Take each egg white and pop out the yolk into a mixing bowl. Transfer the egg whites directly onto the platter. the egg whites directly onto the platter.
- Combine anchovy paste and egg yolks and mix into mayonnaise. I like to use a fork, just like you might use to make egg salad. Add pepper.
- Spoon the mayonnaise into each egg white using a regular spoon.
- Refrigerate until ready to serve.