



Deviled Eggs 3 Ways

by Carla Hall



Classic comfort meets creative flair. Carla Hall transforms this timeless party favorite into a trio of bold, modern bites—each with its own personality and pop of flavor.

Prep Time:
20 Minutes

Cook Time
10 Minutes

Serves:
12 Servings

Level:
Beginner

Ingredients

- 6 large eggs
- 1 tablespoon white or apple cider vinegar
- 1/3 cup mayonnaise
- 2 teaspoons Dijon mustard
- Kosher salt & freshly ground black pepper, to taste

Variation 1 – Smoky Bacon & Cayenne

- Pinch cayenne
- Crumbled crisp bacon, for topping

Variation 2 – Pickled Beet & Chive

- 1 teaspoon Worcestershire sauce
- 1 teaspoon Tabasco
- Diced bread & butter pickles, for garnish
- Snipped chives, for garnish
- Optional: beet water for soaking eggs

Variation 3 – Shortcut Creamy-Set Yolk

- Aleppo pepper, to taste
- Snipped chives, for garnish

Instructions

Step 1

Boil the eggs: Place eggs in a saucepan and cover with cold water by 1 inch. Add vinegar and 1 tablespoon salt. Bring to a boil, cover, remove from heat, and let stand for 10 minutes.

Step 2

Cool and peel: Transfer to an ice bath, crack, and peel.

Step 3

Prepare the filling: Slice eggs lengthwise and remove yolks to a bowl. Mash with mayonnaise, mustard, salt, and pepper until smooth.

Step 4

Make it three ways:

Smoky Bacon & Cayenne: Fold in a pinch of cayenne and top with crisp bacon.

Pickled Beet & Chive: Add Worcestershire and Tabasco to the yolk mix; garnish with pickles and chives. Optional: soak eggs in beet water before halving for color.

Shortcut Creamy-Set: Boil eggs just 3 minutes off-heat for slightly soft yolks. Slice and dollop with mayo-Dijon-Aleppo blend; garnish with chives.

Serving & Finishing

- Arrange on a deviled egg tray or slate board, labeling each flavor for presentation.