

Deviled Easter Chick's

Presented by Chef
Waneeta Marquis



Ingredients

12 large eggs
1/2 c. mayonnaise
1/4 c. finely grated Parmesan
cheese
2 tsp. Dijon mustard
3 thin slices carrot, almond slivers,
red pepper = beaks

24 capers, blotted dry, currants,
dried blueberries, mini chocolate
chips
Dill springs, fresh chives for "hair
tuffs" garnish

Directions

Picture #1

In 4-quart saucepan, place eggs and enough water to cover. Heat to boiling on high, cover with lid; remove from heat. Let stand 12 minutes. Cool, and then peel.

Trim bottoms of eggs so they stand upright. Cut off top third of eggs, reserving egg white tops. Gently remove yolks; place in medium bowl. Mash with mayonnaise, Parmesan and mustard until smooth. Transfer to quart-size re-sealable plastic bag. Snip a small hole in corner of plastic bag. Pipe enough yolk mixture into each egg white to fill cavity and come about 1 inch above rim.

Cut carrots into very small triangles. Stud yolks with capers for eyes and carrots for beaks. Top with egg white tops. Refrigerate at least 1 hour or up to 1 day. To serve, line platter with dill. Arrange chicks carefully on top.

To Color eggs: Picture #3 (Chef's eggs)

Next, you'll need some food coloring. Make the colors just as you would Easter egg dye.

For the dye: 1 teaspoonful of cider vinegar or lemon juice+ ¼ cup water; 3 drops of food coloring in each glass; add halved egg white to colors, let sit until desired color. There's a psychedelic tie-dyed one--the blue one in the middle.

That happens when you add more food coloring to the glass with the eggs already in the vinegar water.

Take the eggs out when they're a pretty pastel color.

Drain them on a paper towel.

Place the egg yolk filling in the center & chill until ready to serve.

Happy Easter!