



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
<http://www.watgbbq.com/>

Asian Spicy Deviled Eggs

Everybody makes deviled eggs. At a summer picnic, if they're good, they're usually the first to go. Lettuceman Erich's wife, Sandy, makes some great deviled eggs and I have been trying for years to get her recipe. Unfortunately, this recipe is not hers. I will say this, these eggs are pretty tasty. I always add the extra hot sauce and the shrimp if I can, good stuff. Meanwhile, I'll keep bugging Sandy, eventually, I'll wear her down.

Ingredients:

8 large eggs

Filling

2 TS sesame oil

1/3 cup mayo

1 TBS hot sauce

1/8 TS kosher salt

1 TS rice wine vinegar

Garnish

1 scallion sliced thin

1TBS sesame seeds (toasted)

Hot sauce (optional)

4 medium sized grilled shrimp, peeled, vein removed (optional)

In a small pot, cover eggs with cold water. Bring to a rapid boil over high heat. When the water boils hard, turn off the heat and allow eggs to remain in the water for 12-15 minutes. Transfer eggs to a container of cold water until completely cool. Carefully peel eggs then cut in half lengthwise. Place whites on a cookie sheet, while transferring yolks to a mixing bowl.

Along with egg yolks, add mayo, sesame oil, vinegar, salt and hot sauce. Mash together using a fork. If you prefer a creamier filling, use a whisk to combine the ingredients to the desired consistency.

Add filling to the egg white cups. A pastry bag could be used for a more attractive finished look. Garnish each egg with sliced scallions and sesame seeds.

Optional:

Add a few drops of hot sauce on top for a little more kick.

Cut the shrimp in half, press each half into the top of the filling before serving.