

Deconstructed Deviled Eggs on Toast

You know when you plan on making deviled eggs, but the hard boiled egg whites are not cooperating as you peel off the shell. This is when you decide to deconstruct the recipe. Or it's when you want to dress up a deviled egg to an "hors d'oeuvres."



Ingredients

1 dozen large eggs
2 tablespoons white vinegar
french baguette sliced this and toasted or
1/2 a loaf sliced and quartered white
sandwich bread
1 cup mayonnaise
tablespoon yellow mustard
1 tablespoon lemon juice
Kosher salt and freshly ground pepper
Paprika, for dusting

Preparation

Hard boil your eggs in a saucepan covered with water and add the vinegar.

In a large saucepan, cover the eggs with water, add the vinegar and bring to a rapid boil. Cover the pan and remove it from the heat; let stand for 15 minutes. Drain the eggs and cool them under cold running water or ice cubes.

While eggs are cooling, slice the baguette or quarter the bread slices on the diagonal and arrange them in a single layer on a large cookie sheet. Toast the bread in the oven for about 6 minutes, turning once, until barely browned.

Shell the eggs and halve them lengthwise. Rough chop half of the egg whites and transfer them to a large bowl. Add the remaining whites and all of the yolks to a food processor along with the mayonnaise, mustard and lemon juice and process until smooth. Scrape the mixture into the bowl and blend with the chopped egg whites. Season with salt and pepper.

Top the toast points with the egg spread and dust lightly with paprika. Arrange the toasts on a platter and serve. Alternatively, serve the egg spread in a bowl with the toast points alongside.