

Curry Deviled Eggs

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

	Conversion Factor	Original Yield	Desired Yield
Hard-Cooked Eggs		6	
mayonnaise		3 T.	
minced fresh parsley, + 12 small whole parsley leaves for garnishing		1 T.	
lemon juice		1 ½ t.	
Dijon mustard		1 t.	
curry powder		1 t.	
cayenne pepper		pinch	

1. Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat.
2. Reduce heat to a simmer for 12 minutes.
3. Meanwhile, fill medium bowl with 1-quart cold water and ice.
4. Transfer eggs to ice water bath with slotted spoon; let sit 5 minutes.
5. Peel eggs.
6. Slice each egg in half lengthwise with paring knife.
7. Transfer yolks to bowl; arrange whites on serving platter. Mash yolks with fork until no large lumps remain.
8. Add mayonnaise and use rubber spatula to smear mixture against side of bowl until thick, smooth paste forms, 1 to 2 minutes.
9. Add minced parsley, lemon juice, mustard, curry powder, and cayenne and mix until fully incorporated.
10. Transfer yolk mixture to small, heavy-duty plastic bag. Press mixture into 1 corner and twist top of bag. Using scissors, snip ½ inch off filled corner.
11. Squeezing bag, distribute yolk mixture evenly among egg white halves.
12. Garnish each egg half with parsley leaf and serve.