

# Easy Herbed Deviled Eggs - Three Ways & a Fun Giveaway from The Hen House Shop



I love deviled eggs. They're easy, nutritious and a wonderful way to highlight the wonderful flavors of both our fresh eggs from the chickens and fresh herbs from the garden.



I have a basic recipe I use and then I toss in

whatever herbs I happen to have handy. Here I'll share three of my favorite ways to serve deviled eggs - all using the same Basic Recipe.

### ***Herbed Deviled Eggs*** (makes a dozen)

First, hard cook 8 eggs. **Steaming** instead of boiling is a foolproof way to cook the eggs. Even eggs just laid that morning will peel perfectly. I always use two extra yolks in the filling because it makes a fuller egg half when you're done.



Once cooled, cut each egg neatly in half.



Arrange twelve of the white halves on an egg platter (eat or save the remaining two egg whites) and mash all the yolks in a small bowl with a pastry cutter.



Add the following ingredients for the Basic Recipe:

1/3 Cup Olive-Oil Mayonnaise (or see recipe below for homemade mayo)

1 Tablespoon Apple Cider Vinegar

A Pinch of Sugar

Salt and White Pepper to taste

To that, add 2 Tablespoons of fresh herbs of your



choice.

Then carefully scoop the mixture into the halved egg whites with a small ice cream scoop.



If you've never made your own mayonnaise from fresh eggs, you don't know what you're missing. Here's my recipe for **Homemade Mayo with Dill**. You can just omit the dill if you wish to make a plain mayonnaise.

Here are my three favorite variation, but feel free to experiment with different herbs:

***Dilled Deviled Eggs  
with Shrimp Garnish***



***Or without***



~plate courtesy [The Hen House Shop](#)~

Staying true to my Scandinavian roots, I love fresh dill. To the basic recipe add two tablespoons chopped fresh dill. Garnish with a sprig of dill and a cooked shrimp, if desired.

### ***Deviled Eggs with Parsley***



I love how the parsley sprigs look on top of the eggs. Just add 2 Tablespoons chopped parsley and a bit of black pepper to the basic recipe and then garnish each egg with a sprig of parsley.

### ***Deviled Eggs with Basil***



Basil is another favorite herb of mine. To the basic recipe, add 2 Tablespoons fresh minced or julienned basil and a splash of balsamic vinegar. Garnish each egg with a parsley leaf.

Deviled eggs are always a bit hit when we bring them to potlucks or picnics. I usually make a variety, because they look pretty on the plate...and because I really love all three variations.

