

Our State eats

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Curried Deviled Eggs

Yield: 12 deviled eggs.

- 6 large eggs**
- 3 tablespoons mayonnaise**
- 1 tablespoon sour cream**
- 1 teaspoon curry powder (mild or hot, depending on preference)**
- ½ teaspoon fresh lemon juice**
- ½ teaspoon salt**
- 6 kalamata olives, pitted and minced**

Bring a large pot of water to a rolling boil. Add ½ teaspoon of salt and the eggs to the water. Cook for 6 minutes. Cover with a lid and remove from heat. Let eggs sit for 6 minutes.

Remove eggs from pot and place into an ice bath. Let sit for a few minutes until cooled. Carefully peel each egg. Slice in half lengthwise and place yolks into a bowl. Set whites aside. Break up yolks with a fork until no large lumps remain.

Slice hard-boiled eggs in half lengthwise and place yolks into a small bowl. Set the egg whites aside on a serving platter. Break up egg yolks with a fork until no large lumps remain.

In a separate bowl, combine mayonnaise, sour cream, curry powder, lemon juice, and salt. Add mayonnaise mixture to egg yolks and combine with an immersion blender to achieve a smooth consistency.

Spoon egg mixture into a pastry bag or small plastic food bag. Cut a small hole at the corner of the bag and pipe the mixture into each egg white. Garnish with olives.



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