

Brodie's Curried Eggs

Show: Dec 5th

Ingredients: 8 half-eggs

4 Egg Yolks, hard boiled
1 tsp Curry Powder
1 tsp Ketchup
1 tsp Chutney (I've used Major Grey's)
1 Tbsp Mayonnaise

Procedure:

To "hard boil" eggs (first off, they should not be hard boiled, they should be gently simmered so as not to toughen the egg whites and not to have them bounce around in fast boiling water and crack.) Lower the eggs into already simmering water, preferably a pan that will accommodate all the eggs in a single layer and covered by about 1 inch of water. Be sure to keep a simmering temperature. Cook for 12-15 minutes. Remove and quickly cool the eggs by plunging them into cold water to stop the cooking process. To peel the eggs, refrigerate until cold then holding under a stream of cold water, peel away.

Cut the eggs lengthwise in half. Remove the yolks and place in a mixing bowl. Mash the yolks and mix in 1 tsp curry powder, 1 tsp ketchup, 1 tsp chutney and 1 Tbsp mayonnaise.

Spoon this mixture back into the egg whites. Refrigerate and remove about 15 minutes before serving.

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