



1

Yellow mustard, mayonnaise, parsley, paprika



2

Confetti of finely chopped sweet peppers, ranch dressing



3

Bacon pieces, snipped basil, sliced cherry tomatoes

Deviled Eggs

It's not always easy to improve on a classic, but have some fun trying. Add these tasty tidbits to your favorite egg-yolk filling.



4

Slivers of smoked salmon, snipped chives, sour cream



5

Flaked tuna, pickle relish, fresh lemon juice, lemon slice



6

Cooked diced potatoes, mayonnaise, chopped onion, radish slices



7

Fresh asparagus, Canadian bacon, hollandaise sauce



8

Herbed cream cheese, sliced apples, toasted walnuts



9

Cucumber slices, cooked shrimp, lemon thyme



10

Mexican sour cream dip, chopped chiles, olives, cilantro.

**BHG
BASICS**

Peeling is a cinch. Let hard-cooked eggs stand in ice water until cool enough to handle, then roll between the palms of your hands to crack the shell; remove.

BY NANCY WALL HOPKINS PHOTOS ANDY LYONS FOOD STYLING JILL LUST