



# Curried Deviled Eggs

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 4 Eggs
- 3 † Mayonnaise
- 4 † Dulcet Madras Curry Mustard
- 1 † Dulcet Mild Indian Curry Ketchup
- Salt & pepper

1. Place the eggs in a medium pot, cover with water.
2. Place over high heat and bring to a boil.
3. Immediately turn heat down to a simmer and cook for 11 minutes.
4. Remove from heat, run cold water over eggs to cool.
5. Peel eggs and slice in half, lengthwise.
6. Carefully remove the yolks, place in bowl, and use fork to break up the yolks well.
7. Add the remaining ingredients, mix well until smooth, with no lumps.
8. Season with a small amount of salt and pepper, to taste.
9. Place egg whites on platter, fill each with a spoonful of yolk mixture and serve.

Serves 4

Hint: To make a fancier version for entertaining, place yolk mixture into a pastry bag with a floret tip, and pipe yolk mixture onto egg white halves.

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