

Devil's Eight Legged Eggs



Plan Z Phase: This is a Z3 (ZReboot) recipe.

Here's an idea from the Plan Z kitchen. Use this classic recipe and add a spooky twist for a hauntingly delicious Halloween snack.

Here's my mom's recipe for deviled eggs, and some suggested variations to add some splash and pizzazz.

Servings: Serves 6

Ingredients:

- 6 hard boiled eggs, peeled and cut in half lengthwise
- $\frac{1}{2}$ half tsp sea salt, grated
- $\frac{1}{2}$ half tsp dry mustard
- $\frac{1}{4}$ cup minced onion
- $\frac{1}{4}$ cup diced celery
- $\frac{1}{4}$ tsp pepper (or to taste)
- 3 – 4 Tbl mayonnaise
- paprika
- diced chives
- black olives

Instructions:

Remove the yolks from all egg halves and put the yolks in a bowl. Set aside the white “boats.” Mash the yolks gently with a fork. Add the other ingredients. Stir. Fill the egg white “boats” using a teaspoon, Be gentle. Mound the mixture. Sprinkle on the paprika and chives and you are ready to serve.

I checked out several sources and found all kinds of ways to jazz up your deviled eggs. You can add any, or an assortment, of these extra ingredients and make your deviled eggs more modern. Experiment. Maybe even divide the filling and make two different flavors.



For our Arachnid variation:

Rinse your olives and pat them dry. With a sharp pairing knife

cut the olive in half. Take one of these halves and cut it horizontally into three small strips or sections. The strips will turn into spider legs and the halved pieces form the bodies. Press the body firmly into the yolk mixture and then attach legs on each side. It's difficult to achieve eight legs so, three on each side will have to do!

Here are some other flavor options to try:

- 2 tsp diced chipotle peppers
- 2 oz salmon roe
- $\frac{1}{4}$ cup bacon bits
- 1 Tbl horseradish (fresh or sauce)
- Snipped parsley
- 3 tsp capers, chopped
- 3 Tbl diced olives
- or even add in herbs and spices like: tarragon, garam masala, curry powder, cayenne or Italian spice mix
- $\frac{1}{3}$ cup shredded Cheddar, smoked Swiss or blue cheese

Enjoy!

Cheers,