



Olive Oil Deviled Eggs

Ingredients:

makes 24 deviled eggs

12 eggs

1/2 cup **Arbequina EVOO**

2 teaspoons Dijon mustard

1/2 teaspoon salt

1 tablespoon capers

2 teaspoon lemon juice

pinch of cracked black pepper

pinch of paprika

fresh dill for garnish

Instructions:

Fill a large pot halfway with water and bring to a boil over high heat. Once the water is boiling, carefully place eggs into the pot, and cook eggs for 10 minutes. Once cooked, drain and rinse eggs under cold water.

Remove the egg shells and split each egg in half length-wise. Remove the yolks from each egg half and place them (yolks) in the bowl of a food processor. Add olive oil, mustard, salt, capers, and lemon juice to the bowl and blend until smooth. Transfer the mixture to a piping bag.

Place eggs on a platter or plate and fill each, evenly, with yolk mixture. Top deviled eggs with pepper, paprika, and fresh dill before serving.