

Spider Eggs

Cook Time: 50 minutes

Serves: 24 eggs

Ingredients:

1 dozen eggs

2 teaspoons Dijon mustard

1/3 cup mayonnaise

1 tbsp minced onion or shallot

¼ teaspoon Tabasco

Paprika

2 6oz cans large pitted black olives



Method:

Place all eggs in a large saucepan. Fill pan with enough water to cover the eggs with at least a half inch of water. Cover pan and bring to boil over medium-high heat. As soon as the eggs come to a boil, remove the pan from the heat and let sit covered for 10 minutes. Drain water from pan and crack the shells. Transfer to ice bath.

While the eggs are cooling, start working with the olives. Cut 12 olives in half lengthwise. Cut 24 olives in half lengthwise and then slice into thin pieces to form the legs — you should get about 8 “legs” per olive.

Once the eggs have cooled, peel them. Cut each egg in half lengthwise. Gently remove the yolks and place in a small mixing bowl. Using a fork, mash the yolks and add the mustard, mayonnaise, onion, tabasco and salt and pepper to taste.

Spoon the egg yolk mixture into the egg white halves. Be generous here — you need something for the legs to stick into.

Place the half olive in the center of each deviled egg and then stick in 4 legs per side. You’ll want to stick them in well as they have a tendency to fall out.

Refrigerate before serving to allow the yolk mixture to harden, which will keep the legs in place.



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