

Pink Deviled Eggs with Laban and Mint

a recipe from www.maureenabood.com

It will be much easier to peel the hard-boiled eggs if they are a couple of weeks old. Use regular yogurt or thickened labne with the yolks; both impart delicious tang and flavor. Makes 16 deviled eggs.

8 large eggs (2-3 weeks old)
1 teaspoon baking soda

For pickling:

1 cup white vinegar
2 whole cloves
½ cup water
½ beet, trimmed and diced (1-inch)

For stuffing:

8 hard-boiled egg yolks
3 tablespoons laban, plain yogurt
1 tablespoon mayonnaise
½ teaspoon yellow mustard
¼ teaspoon salt

5 fresh mint leaves

In a large saucepan, cover the eggs with cool water by 1 inch and add the baking soda. Bring to a boil, then remove the pan from the heat. Cover the pan with a tight-fitting lid and let the eggs sit, off the heat, for 16 minutes.

Run cool water over the eggs until they cool substantially. Either shake the pan now to crack the egg shells, or take each egg out individually and crack both ends, then gently roll the egg on the counter under the palm of your hand. Peel the eggs under cool running water, starting at the large end of the egg to get under the membrane.

To lightly pickle the eggs, place the eggs in a bowl or jar with the beets. Combine the vinegar, cloves, and water in a small saucepan. Bring to a boil. Pour the vinegar mixture over the eggs and beets, and let the eggs sit for about 2 hours for a light pink color that only penetrates the edges of the eggs.

To stuff the eggs, slice them in half and remove the yolks. In a small bowl, mash the yolks thoroughly with a fork, breaking up as many lumps as possible. Stir in the yogurt, mayonnaise, mustard and stir thoroughly. Taste and season with salt, adding more yogurt or mayonnaise to make the filling loose enough to dollop and thick enough to hold its shape.

Fill each of the egg white halves with the yolk mixture. To chop the mint, stack the leaves and roll them up crosswise, then slice thinly crosswise (this is chiffonade-style). Sprinkle the mint over the eggs and serve, or cover and chill until serving.