

COOK'S ILLUSTRATED

Chipotle Deviled Eggs with Pickled Radishes

WHY THIS RECIPE WORKS

The first step to really good deviled eggs is making really good hard-boiled eggs. Boiled eggs that start in cold water are hard to peel because the proteins in the egg white set slowly, which gives them time to fuse to the surrounding membrane. When you try to remove the shell, parts of the white cling to the membrane, and the surface of the egg is unattractively pockmarked. Instead of a cold-water start, we place cold eggs directly into hot steam, which rapidly denatures the outermost egg white proteins, causing them to form a solid gel that shrinks and pulls away from the membrane. The shell slips off easily to reveal smooth, unblemished hard-cooked eggs. Pickled radishes, fresh cilantro, and Minced chipotle chile in adobo sauce provide bright flavor to the mashed-yolk filling.



INGREDIENTS

- 1 ½ teaspoons lime juice
- ¼ teaspoon sugar
- Pinch salt
- 2 radishes, cut into matchsticks
- 1 recipe Easy-Peel Hard-Cooked Eggs (see related content)
- 3 tablespoons mayonnaise
- 1–2 teaspoons minced chipotle chile in adobo
- Pinch cayenne pepper (optional)
- 1 tablespoon minced fresh cilantro

INSTRUCTIONS

To slice eggs, lay each egg on its side and sweep the blade cleanly down the center. Wipe the knife after each egg. You may use either regular or reduced-fat mayonnaise in this recipe. If preferred, use a pastry bag fitted with a large plain or star tip to fill the egg halves.

1. Combine lime juice, sugar, and salt in small bowl and microwave until mixture is steaming and sugar and salt are dissolved, about 10 seconds. Add radishes and stir to coat. Set aside.

2. Slice each egg in half lengthwise with paring knife. Transfer yolks to bowl; arrange whites on serving platter. Mash yolks with fork until no large lumps remain. Add mayonnaise and use rubber spatula to smear mixture against side of bowl until thick, smooth paste forms, 1 to 2 minutes. Add cilantro; chipotle; and cayenne, if using, and mix until fully incorporated. Drain radishes in fine-mesh strainer over yolk mixture. Transfer radishes to paper towel-lined plate to drain and mix lime juice mixture into yolk mixture.

3. Transfer yolk mixture to small, heavy-duty plastic bag. Press mixture into 1 corner and twist top of bag. Using scissors, snip ½ inch off filled corner.

MAKES 12 EGGS

Squeezing bag, distribute yolk mixture evenly among egg white halves.
Garnish each egg half with pickled radish and serve.