

Chimichurri Deviled Eggs

The notion of seasoning eggs with spicy sauces has been a genius idea since the days of the Roman Empire. Hard-cooked, stuffed eggs didn't get their "deviled" designation until the 1700s when it became fashionable to call any culinary concoction spiked with cayenne, mustard and paprika "deviled," most likely a reference to the fallen angel and his incendiary domain. Since then, the bounty of variations has topped the thousands. This one leans on the tangy, spicy, herbalicious sauce from Argentina, chimichurri. It's acidity and intense garlicky flavor cut through the rich yolk of the egg like it's a steak. Bring these to a tailgate, brunch or cocktail party and they'll be gone before you hang up your coat.

Ingredients:

6 large eggs (use organic for best yolk color)
1 small clove garlic, grated on a microplane, or minced
2 tablespoons minced fresh flat-leaf parsley leaves
1/4 teaspoon dried oregano
1/4 teaspoon kosher salt
1/8 teaspoon crushed red pepper flakes
1 1/2 teaspoons white wine vinegar
3 tablespoons olive oil

Directions:

Gently place the eggs in a small saucepan and cover with water. Turn the heat to medium-high and bring to a boil. Once at a boil, turn off the heat, cover the pan, and set the timer for 10 minutes.

Cool the eggs under running water, and then peel and halve them lengthwise. Pop the yolks out into a bowl. If you have one of those neat little deviled egg platters, rest the whites in the indents. Otherwise, line the whites up on a plate. To the bowl of yolks, add the garlic, parsley, oregano, salt, red pepper flakes, vinegar, and oil. Mix until the yolks are creamy and blended. Either fill a pastry bag with the yolks if you want to pipe them into the whites and be all fancy, or use two teaspoons to mound the yolk mixture back into the whites. Best eaten that day.

total time: 20 minutes

active prep: 20 minutes

serves: (depends how much you love deviled eggs and how long they are around) 4 to 6?

difficulty: easy