

Betsy's Chow Chow Chipotle Deviled Eggs

I used Chipotle peppers, which are smoked red jalapenos, but our smoked Cayennes or Jimmy Nardello Sweet Italian peppers would be equally outstanding. The chipotles remind me of my other childhood home in Texas, about 20 miles from the border, so a doubly nostalgic recipe follows...

6 Local Eggs, hard boiled
3 T. Yokna Bottoms green onions, thinly sliced
1 T. Yokna Bottoms green garlic, minced
3-4 T. Homemade (or REALLY GOOD) chow chow*

3 T. Yokna Bottoms smoked peppers, finely chopped (I use kitchen shears, makes it easy!)
Enough GOOD Mayonnaise to make mixture creamy, a few good spoonfuls
Dash of Louisiana hot sauce
Salt & Pepper to taste

**An important note on chow chow: Chow chow is a kind of chunky pickled relish often made from green tomato, cabbage, mustard seeds, sweet or hot peppers and onions. It's usually sweet and tangy with a slightly spicy kick. I used some exceptional chow chow made by my neighbor and friend Stacey Sanford using stuff from her garden!*

Directions:

Slice boiled eggs in half lengthwise and remove yolks. In a small bowl, mash yolks with a fork, add remaining ingredients and mix thoroughly. Check for seasoning. If it needs a little something, add it until it tastes just right.

Fill up the egg whites with yolk mixture. Top with a little chopped green onion. Put on a cute vintage egg platter, cover, and refrigerate for a bit to allow flavors to mingle.

And you know what also be great? How about using the sweet Italian peppers, Italian parsley and some good olive salad? Or how about a Cajun deviled egg, using the cayennes, a little sautéed mire poix, remoulade and crawfish tails... 