

**Incredible! Egg Salad
Recipe Contest
Sponsored by the North Carolina Egg Association
Tuesday, October 17, 2017**

First Place: Genna Preston, Raleigh

Egg Salad BLT Cups

Serving Size

1 Cup

Recipe makes 12 servings

1 Dozen Eggs

1 Package of Wonton Wrappers

1 ¼ Cups Mayonnaise (I use Hellman's)

1 12oz. Package of Bacon

2 Tablespoons Yellow Mustard

1 ¼ Teaspoon Cajun Seasoning (Optional)

Teaspoons Black Pepper

Salt to Taste

1 Large Tomatoes

1 Small Bunch of Chives (I use the already cut packaged organic)

1 Teaspoon Paprika

Preheat your oven to 350 degrees. Place your eggs into a large pot. Fill the pot with just enough water to fully cover the eggs. Cover with lid, and wait for the water to boil. Let the water boil for 7 minutes, and then remove from heat, and let the eggs sit for 4 minutes. Place bacon on a flat baking sheet and cook on 350 degrees for 17 - 20 minutes, or until crisp; drain fat and let bacon rest on a paper towel.

While your eggs are cooking, prepare your wonton cups. You're going to need muffin/cupcake tins; big or small will work, I usually use the big ones and get 12 servings. Line the tin with the wonton wrapper. I use two wrappers per cup, laying them on top one another creating a star shape. Be sure to push them down, to ensure the wrapper is secured into the cup shape. Cook the cups in the oven for 8-10 minutes (a nice golden-brown color).

Peel and clean your eggs. I usually do the next part in a food processor to cut down on time. If you don't have a food processor, you can use a potato masher to breakdown the eggs. Be sure to not process or mash too much, a few chunks is good for texture. Next, add the mayonnaise, mustard, Cajun seasoning, black pepper and salt. If you are using a food processor, be sure to blend these by hand, so the egg salad doesn't become over blended. Allow the egg salad to chill in the refrigerator for at least 30 minutes before serving.

While the egg salad is chilling, cut your chives into long thin strips, and place them in a bowl of cold water. Remove the seeds from the tomato, and dice into small pieces. At this point, your bacon has cooled, crumble or chop it into small pieces.

How to Assemble:

The best thing about this recipe is it can be made in advance and assembled the day you want to serve it! The filling and wonton cups will hold for a few days.

Fill the wonton cups with two heaping spoonsful of egg salad. Sprinkle a little Paprika on top.

Next sprinkle some bacon bits and tomatoes. Finish the cup with a few chive ribbons. If you cut the chives extremely thin and put them in cold water, they curl up like a ribbon.

(You caught me, there's no lettuce in my BLT, but the chive looks the part ☐). EAT and Enjoy!!!

Second Place: Lisa Brescia, Cary

Curried Egg Salad in Puff Pastry Shells

24 mini puff pastry shells

1 tsp. Dijon mustard

½ cup mayonnaise

1 clove garlic, roasted

1 tsp. curry powder

1/8 tsp. dried tarragon

¼ tsp. honey

½ stalk celery, finely diced

¼ red bell pepper, seeded and finely diced

Salt and pepper to taste

8 boiled eggs

Garnish: small handful of cut chives and bacon finely chopped

Warm mini puff pastry shells in oven as directed on the box and fry the bacon. In a bowl, combine Dijon mustard, mayonnaise, roasted garlic, curry powder, dried tarragon, honey, celery and red pepper. Season mixture with salt and pepper to taste. Mash up boiled eggs in another bowl. Pour Dijon mustard mixture over the egg mixture and mix well. Take puff pastry shells out of the oven and let cool to room temperature. Spoon the egg mixture into the cooled pastry shells. Garnish with fresh chives and bacon.

Third Place: Ashlee Taylor, Durham

Deviled Dragon Egg Bites

Makes 24-30 bites

12 eggs, hard boiled

1.5 cup of soy sauce

½ cup mayo

1 tsp. dry ground mustard
1 tsp. white vinegar
¼ tsp. salt
½ tsp. ground black pepper
Sriracha sauce
Chives cut into 1" sections
Rice crackers or prebaked mini fillo dough shells

Crack shells of hard boiled eggs with the back of a spoon. Crack them, but do not peel them completely. Soak the cracked eggs in soy sauce for 12+ hours in a spill proof container. Peel the eggs. Cut in half lengthwise. Scoop out egg yolks into a small bowl. Mix egg yolks with mayo, mustard, vinegar, salt and pepper. Roughly chop the empty egg whites. Gently fold together the egg yolk mixture and the egg whites. Place a dollop onto rice crackers or prebaked mini fillo dough shells. Drizzle Sriracha sauce across the appetizers and top with a piece of chive or two. Serve chilled.