



# SMOKED SALMON DEVEILED EGGS

**Makes 16**

## Ingredients

- 8 extra-large eggs
- 1/2 cup sour cream
- 2 ounces cream cheese, room temperature
- 2 tablespoons mayonnaise
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons minced chives
- 4 ounces smoked salmon, minced
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 2 ounces salmon roe

*Lula*

## Directions

Place eggs in a pot large enough to hold them in a single layer. Cover the eggs with cold water and bring to a full boil over high heat. As soon as the water boils, turn off the heat, cover the pot and let the eggs stand for 15 minutes. Drain the eggs and return to pot with cold water. Set aside until eggs are cooled.

Peel the eggs and then slice them in half lengthwise. Gently remove the yolks being careful not to break the egg whites. Place the yolks in the bowl of an electric mixer fitted with the paddle attachment.

Arrange the egg whites on a platter in a single layer, cut sides up and sprinkle with salt.

To the yolks, add the sour cream, cream cheese, mayonnaise, lemon juice, chives, salmon, salt, and pepper. Beat on medium speed until fluffy. With a small spoon fill the egg whites with the yolk mixture. Cover loosely with plastic wrap and refrigerate for 30 minutes.

When ready to serve, garnish with a dollop of salmon roe.