



# Eggs with Smoked Paprika Aioli

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Categories: Appetizers

Yield: 48

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

Notes: Aioli can be made 2 days ahead. Transfer to an airtight container and chill. Eggs can be boiled and peeled (but not sliced) 2 days ahead. Transfer to another airtight container and chill.

Description: A great alternative to Deviled Eggs. Adjust the recipe as necessary.

## Ingredients

24 lg Eggs

1 c Mayonnaise

2 T fresh Lemon Juice

1 lg clove Garlic, finely  
grated

1/4 t fine Celtic Sea Salt

1/4 t Smoked Spanish  
Paprika

6 oil-packed Anchovy  
Fillets, halved  
lengthwise

2 ozs fire roasted  
Poblano Peppers, sliced  
into 1/4-inch-thick strips

1 pinch Caviar, Red  
might show up better  
than black and you will  
get a burst of flavor

1/3 c coarsely chopped  
Parsley

## Directions

1) Bring a large pot of water to a boil over high heat. Gently lower eggs into water; cook 10 minutes. Transfer eggs to a bowl of ice water. Gently tap edges to break shells a bit so water gets in under shell and makes them easier to peel. Let sit in ice bath about 5 minutes, then peel.

2) Roast the poblanos until skin is charred. Place in a bowl and cover with plastic wrap for about 30 minutes. Remove from bowl and gently rub the skins and it should come right off. Remove seeds and ribs. Set aside.

3) Meanwhile, whisk mayonnaise, lemon juice, garlic, kosher salt, and paprika in a medium bowl until smooth.

4) Slice eggs in half and arrange on a platter. Dollop with aioli. Cut each anchovy filet in half lengthwise then in half across the filet and arrange 1 small piece and poblano pepper slice over each egg. Top with parsley and caviar.