

Deep Fried Nashville Hot Deviled Eggs



How can you make deviled eggs taste even better? By giving them a deep-fry! Add some mayo and a touch of Nashville hot sauce for flavor and you've got yourself a versatile menu item servable all day long.

 Servings: 1

 Prep Time: 20-30

 Cook Time: 20 min

 Collections:

 Tags: Classic Americana,Appetizers,Spicy

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MAIN RECIPE INGREDIENTS

ITEM	SPEC	PREP	AMOUNT/UNIT	GRAMS
Eggs, hard boiled, cut lengthwise/separated			12/each	g
Sauce Craft Nashville Hot Sauce			.5/Cup	g
Classic Gourmet Mayonnaise			.5/Cup	g
Flour, all purpose			1/Cup	g
Egg Wash (beaten eggs & milk)			1/Cup	g
Sliced jalapenos or chopped dill pickle			garnish/	g

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MAIN RECIPE INSTRUCTIONS

- 1 In a bowl place mayonnaise, Nashville hot sauce, and egg yolks together and combine well until mixture is smooth. Place the mixture in the refrigerator.
- 2 Dust the egg white shells thoroughly with flour then dip in the egg wash. Re-dip the egg white shells in flour and coat well.
- 3 Heat fryer oil to 350F. degrees and fry the flour-coated egg whites until light brown and crisp. Remove to drain rack to remove excess oil.
- 4 Using a pastry bag fill the eggs whites with the egg yolk mixture. Garnish the top of the egg mixture with sliced jalapeno or chopped dill pickles.



Additional Notes

Serving Suggestions: This is a great way to start a meal as an appetizer on the menu or part of a buffet selection. It is a great item to show off your new sauce.

