



## DEVEILED EGGS WITH CRAB

### INGREDIENTS

6 large eggs, plus 4 yolks  
1/2 cup pomegranate vinegar  
1/2 cup soy sauce  
1 tbsp. Dijon mustard  
2 cups peanut oil  
3 tbsp. plus 1/2 tsp. fresh lemon juice  
Kosher salt and freshly ground black pepper  
2 oz. jumbo lump crabmeat  
2 1/2 tbsp. finely diced Granny Smith apple  
2 1/2 tbsp. finely diced avocado  
1 tbsp. finely chopped chives, plus more chive batons, to garnish  
Ground Cayenne

### INSTRUCTIONS

1. Place the whole eggs in a small saucepan, cover with water by 1 inch, then bring to boil. Remove the pan from the heat, cover, and let stand for 8 minutes. Drain the eggs and transfer to a bowl of ice water to stop their cooking. Peel the eggs, then halve lengthwise. Scoop the yolks into a small bowl and set aside. Place the whites in a medium bowl, and pour the vinegar and soy sauce over, stirring gently to combine. Let stand for 15 minutes, then drain and transfer to a plate.
2. Meanwhile, in a large bowl, whisk the mustard with the raw egg yolks until smooth. While constantly whisking, very slowly drizzle the peanut oil into the yolks until it emulsifies and thickens into a mayonnaise. Stir in 3 tablespoons lemon juice and season with salt and pepper. Spoon 3/4 cup of the mayonnaise into the bowl with the reserved cooked yolks and mash and stir until smooth. Set aside the remaining plain mayonnaise.
3. In another bowl, combine the crab meat with the apple, avocado, and chives. Stir in the remaining 1/2 teaspoon lemon juice and 1 tablespoon plain mayonnaise until evenly combined, then season with ground cayenne.
4. Spoon the crab mixture into the cavities of each egg white, then dollop the yolk mayo over the top. Garnish each egg with some chive batons and serve immediately.



Serves 6