



DEVILED DUCK EGGS

When you're headed out on a boat, you want to have a lot of really good, upleveled, kind of special food because let's face it: any day on a boat should be special. The trick is you want to have some of your food built to be handhelds, so making something a little luxe while making it easy to eat can be tricky. You can make the day ahead to plan out right. This is the perfect send-up of the classic American dish, Deviled Eggs, but we get you at a level that works on a rowboat or a yacht, feel us? We top it with some super classiness, and have a base of an egg itself that is built for water: ducks (basically chickens that can swim and have a kazoo for a beak). We use duck eggs instead of chicken eggs because they are fattier, have more flavor, and more protein, too. We add in some fresh dill and cornichons to really dress up our mix, and top with caviar and smoked paprika to really stand out from the crowd. Blue sky, calm water and deviled eggs that taste like they came outta heaven. Helluva summer dish, and easy to prep the day before.

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Yield: 12 servings

Ingredients

- 6 duck eggs (these can be found at a Farmer's Market, Asian Food Market or a lot of regular shopping markets too)
- 3 tablespoons mayo
- 1 teaspoon sour cream
- 1 teaspoon dijon mustard
- 1 teaspoon apple cider vinegar
- 4 minced cornichons (gherkins can be used as a substitute, we like the fancier, French cousin)
- 2 tablespoons of minced fresh dill
- 2 teaspoons of smoked paprika
- 1 6 ounce container of black lumpfish caviar (also found at any Wegmans in the tuna section)

Directions

- Put eggs in a pot with just enough water to cover the eggs
- Bring to a boil and boil for one minute
- Remove from heat, cover tightly, let rest for 19 minutes
- Remove hot water, add in ice cubes and cold water and let rest for 20 minutes
- Peel the eggs, cut them in half, and throw the yolks into a mixing bowl
- Add all ingredients (minus the egg whites, dill, paprika and caviar) and mix thoroughly
- Scoop the mixture back into each egg
- Top each egg with a sprinkle of smoked paprika, a pinch of dill and a teaspoon or so of caviar
- [NOTE: TO BEST PREPARE FOR YOUR TRIP, STUFF THE EGGS BUT BRING THE PAPRIKA IN A SANDWICH BAG TO APPLY ON THE SPOT, AND A PLASTIC SPOON TO DISTRIBUTE THE CAVIAR]