meeru’s curried devilled eggs

Makes 12 devilled eggs plus extra filling for sandwiches or snacking

Here’s a very special recipe from *Vij’s at Home: Relax,Honey* by Meeru Dhalwala and Vikram Vij. Vij writes:“This recipe was inspired by a feast of boiled eggswith various Ukrainian condiments and white wine atthe home of our friends Oleg and Victoria. After thatmeal, Meeru started eating boiled eggs with Ukrainianhorseradish for breakfast. It was a healthy, quick mealthat filled her up for a few hours. When she ate oneof these eggs at a managers’ meeting one morning,however, the staff complained that the smell interferedwith the aroma of their coffee. So we don’trecommend these curried eggs for breakfast, butthey’re great as hors d’oeuvres with a glass of whitewine or bubbly.”

¼ cup (60 mL) cooking oil

½ tsp (2.5 mL) whole cumin seeds

1 cup (250 mL) chopped red onion

1 Tbsp (15 mL) finely chopped garlic

½ cup (120 mL) finely chopped tomato

½ tsp (2.5 mL) fine sea salt

1 tsp (5 mL) crushed cayenne pepper (optional)

½ tsp (2.5 mL) ground cumin or garam masala

½ tsp (2.5 mL) ground fenugreek seeds (optional)

Dash freshly ground black pepper

¼ cup (60 mL) plain yogurt (minimum 2 percent

milkfat), stirred

6 free-run eggs, hard-boiled, cooled to room

temperature and peeled (see Hard-Boiling:

My Way, page 26)

Quarter of a large jalapeno pepper, seeded

and finely chopped, for garnish

01. Heat oil in a small saucepan over medium/high heat for about 1 minute. Add cumin seeds and allow them to sizzle for 30 seconds, or until the seeds are dark brown but not black. Add onion and sauté for 4 minutes, or until light golden. Add garlic and sauté for another 2 to 3 minutes, or until golden brown.

02. Stir in tomato, then immediately add salt, cayenne (if using), ground cumin or garam masala, fenugreek seeds (if using) and black pepper. Sauté the masala for 4 to 5 minutes or until oil glistens on top. Remove from heat.

03. Place yogurt in a small bowl. To prevent curdling, spoon 1 tablespoon (15 mL) of the hot masala into the yogurt. Stir well, then pour the yogurt into the masala. Place over medium heat and mix well but gently. Cook for 3 minutes, stirring continuously, then remove from the heat.

04. Cut eggs in half lengthwise and carefully scoop the yolks into a medium bowl. Place whites on a devilled egg tray or lettuce-lined plate so they don’t slide around. Mash yolks with a fork until they are smooth (don’t add any water).

05. Add the warm masala sauce to yolks and mix well. Using a teaspoon, stuff egg white halves with the filling. Sprinkle a pinch of the jalapeno pepper over each egg half.

06. Serve immediately or cover and refrigerate for about 30 minutes, or until chilled.