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## DEVILED EGGS WITH SALMON AND BASIL

MAKES 24 EGG HALVES

*Canned salmon and fresh basil lend a delicious, unexpected savoriness to these deviled eggs. Make plenty of them, for these never last long at parties or potlucks. Feel free to adjust the amount of garlic, basil, and onion if you prefer more or less of each.*

*For best results, chill the deviled eggs several hours or overnight before serving to let the flavors mingle.*

12 large eggs

1 (15½-ounce) can pink or red salmon, canning liquid reserved

3 tablespoons mayonnaise

½ cup red onion, finely chopped

1 or 2 large garlic cloves, finely chopped

1 cup loosely packed basil leaves, finely chopped

Salt and freshly ground black pepper

Chopped fresh parsley, basil, or paprika for garnishing (optional)

1. In a large pot over medium-high heat, place the eggs in enough cold water to cover them and bring to a rolling boil. Turn off the heat, cover, and let sit for 10 minutes. In a large colander,

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drain the eggs and rinse them in cold water. Chill them in the refrigerator for 15 minutes. When the eggs are cool enough to handle, carefully peel them and halve them lengthwise.

2. Place the yolks in a large bowl, and using a potato masher or large spoon, mash them to break up any large chunks of yolk. Add the salmon and its reserved liquid, mayonnaise, onion, garlic, and basil, and mix until everything is thoroughly combined and evenly distributed. The salmon mixture should be a little chunky and not completely smooth in texture.
3. Taste the salmon mixture. Additional salt is usually not needed because of the salmon and its canning liquid, but season with salt and black pepper as necessary and mix once more.
4. Carefully mound a heaping spoonful of the salmon mixture into each egg white half.
5. Garnish with parsley, basil, or paprika if using. If you're not serving the deviled eggs right away, cover them with plastic wrap and refrigerate.

**Storage Tip:** *These deviled eggs will keep up to 3 days in the refrigerator, but they will surely be gone long before then.*

— *Recipe by Mi Ae Lipe, from Bounty from the Box: The CSA Farm Cookbook*

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## ABOUT BASIL

A fragrant, beloved herb that is related to mint, basil is popular in Mediterranean and Asian dishes, from salads to drinks. Its best friends are tomatoes, cheese, olive oil, pasta, oregano, ginger, and most meats and poultry. And who can resist pesto, that deliciously aromatic green sauce made with basil, cheese, and olive oil? And fresh basil is also wonderful tossed into stir-fries in the last few moments of cooking or as thinly sliced ribbons in salads.