

Deviled Eggs with Anchovy



Ingredients

- 6 hard-boiled eggs, cold
- 6 anchovy fillets, minced, plus 6 additional whole anchovy fillets
- 1/4 cup mayonnaise
- 2 tablespoons Creole or Dijon mustard
- 1/2 lemon, juiced
- 1 teaspoon prepared horseradish
- 1 pinch cayenne pepper
- Salt and pepper
- 12 parsley leaves

Info

- **Prep:** 10
- **Cook:** 10
- **Serves:** 6
- [Source](#)

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Directions

1. Peel and halve lengthwise 6 cold hard-boiled eggs.
2. Transfer yolks to a small bowl (reserve egg-white halves). Add minced anchovy fillets, mayonnaise, mustard, lemon juice, horseradish, and cayenne pepper. Mix well and season to taste with salt and pepper.
3. Pipe yolk mixture into egg whites. Garnish each egg half with 1/2 anchovy fillet and 1 parsley leaf.

[eggs](#), [anchovy](#), [mayo](#), [lemon](#), [horseradish](#), [parsley](#), [southern](#), [cold](#)

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