

DEVEILED EGGS WITH FRIED CAPERS , AVOCADO, AND SMOKED SALMON

For the Fried Capers

3 T capers

Canola oil

For the Deviled Eggs

12 hard boiled eggs

1 t honey mustard

¼ cup avocado mayonnaise

1 avocado

1 T sweet relish

3 ounces smoked salmon, finely diced

Salt

Fresh ground Black Pepper

For the Fried Capers

Rinse the capers under cold water to remove excess salt, then lay them out on a paper towel to dry. Pat them with an extra towel to remove excess moisture

Set your smallest small pot over high heat and add enough canola oil so that a caper would be fully submerged when added to the pot. You don't need too much oil; just enough to barely cover the capers. When the oil is between 385 and 400 degrees, add the capers. Be careful, they will splatter.

The caper buds should open slightly like flower in the hot oil. If the capers do not open slightly, then your oil is not hot enough. The capers will bubble a lot when you first add them to the oil. As the bubbling subsides, this is an indication that your capers are becoming

crispy. When the capers produce almost no bubbles in the hot oil and they appear slightly golden brown around the edges, remove them to a rimmed baking sheet lined with paper towels. Let the capers cool to room temperature. They can be stored in an airtight container for 2-3 days.

For the Deviled Eggs

Peel the hard-boiled eggs. Cut each egg in half. Transfer the yolks to a small mixing bowl and set the whites aside.

Add the egg yolks to a small bowl, along with the mustard and mayonnaise. Cut the avocado in half, remove and discard the pit, and scoop the avocado flesh into the bowl, along with the relish. Using a fork mash the contents of the bowl together.

Add the finely diced smoked salmon and capers to the avocado deviled egg mixture and use a rubber spatula to thoroughly combine. Taste the filling. Season with salt and freshly ground black pepper as necessary.

Using either a pastry bag or spoon, place the filling into the egg whites. You can either garnish with some lemon peel, sweet paprika, or decorative salt.