

Egg On

A devilishly good party snack



When Jeff McInnis flew the coop from Miami's immensely popular Gigi, fans of his eclectic cooking wondered where he would land. Then [Yardbird Southern Table & Bar](#) opened; at the new restaurant, McInnis focuses on farm-fresh ingredients and dishes that emphasize his deep Southern roots. Take his sophisticated version of the classic party snack deviled eggs. The bite-size treats feature a creamy filling packed with fresh chives, dill and capers. A dollop of caviar and dusting of smoky paprika provide a hit of color in a dish that's as striking as it is satisfying.

Deviled Eggs with Chives, Dill and Caviar

Recipe adapted from Jeff McInnis, Yardbird Southern Table & Bar, Miami, FL

Yield: 24 deviled eggs

Cook Time: 1 hour

INGREDIENTS

- 1 head of garlic
- 1 tablespoon extra-virgin olive oil
- 12 eggs
- ¼ cup white vinegar
- Kosher salt
- ½ cup mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon Champagne vinegar
- Freshly ground black pepper
- 1 tablespoon finely chopped fresh dill, plus fronds for garnish
- 1 tablespoon finely chopped fresh chives
- 2 tablespoons capers, finely chopped
- 1 ounce caviar
- Paprika, for dusting

DIRECTIONS

1. To roast the garlic, preheat the oven to 425°, slice the top of the garlic head off and drizzle with 1 tablespoon olive oil. Wrap in aluminum foil and place in the oven for 45 minutes until softened and fragrant. Reserve two of the cloves for the deviled eggs and save the rest for another use.
2. Place the eggs in a medium saucepot set over medium-high heat. Cover with enough water to completely cover the eggs, add the white vinegar and season with salt. Bring to a simmer, cover and cook for 12 minutes.
3. Drain the water (keeping the eggs in the pot) and place the pot in the sink. Run cool water over the eggs until they are completely cool, then peel the eggs under the running water.
4. Slice the eggs lengthwise, remove the yolks and place them in a large bowl. Add the mayonnaise, roasted garlic cloves, mustard and vinegar to the yolks. Season with salt and pepper and mix thoroughly. Gently fold in the dill, chives and capers. Carefully spoon the mixture evenly into the empty egg whites or, alternatively, spoon the filling into a pastry bag and pipe the filling into the whites. Top each egg half with a small piece of dill frond, a dollop of caviar, a light sprinkle of paprika and serve.