Deviled Eggs

Yields 24

12 large eggs

1 teaspoon distilled white vinegar

½ teaspoon kosher salt

3 tablespoon unsalted butter, room temperature

1/3 cup mayonnaise

3 teaspoon mustard

1 teaspoon hot sauce

Salt and pepper to taste

Paprika

Place the eggs in a large pot.

Cover the eggs with cold water, you want it to be 2 inches above the top of the eggs.

Add 1 teaspoon white distilled vinegar and ½ teaspoon kosher salt.

Bring the water to a boil.

Turn off heat and let the eggs sit in the hot water for 10-12 minutes.

Pour off the hot water and cover eggs with cold water.

When eggs are cool roll egg on the counter to break the shell then peel.

Cut boiled eggs in half and scoop out the yolk.

In a food processor or blender combine the yolks with butter, mayonnaise, mustard, and hot sauce puree till smooth.

Taste for salt and pepper.

Place yolk mixture back into the egg whites and sprinkle with paprika.

Top with various topping like smoked salmon with shaved purple onions, lump crab, fresh dill sprig, a slice of an olive a pinch of caviar.