



fried deviled eggs

Ingredients

- 12 large hard-boiled eggs, peeled
- 2 large raw eggs
- 1/3 cup mayonnaise
- 2 Tbsp. yellow mustard
- 2 tsp. dill pickle juice (or white vinegar)
- 1/4 tsp. ground black pepper
- 3/4 tsp. kosher salt, divided
- A few dashes of hot sauce (optional)
- Vegetable oil, for frying
- 1 cup all-purpose flour
- 1 cup panko breadcrumbs
- 1/4 cup grated parmesan cheese
- Paprika, for garnish
- Chopped chives, for garnish

Instructions

1. Prep the Filling

Slice the hard-boiled eggs in half lengthwise. Scoop the yolks into a bowl and mash with a fork. Stir in the mayo, mustard, pickle juice, pepper, 1/4 tsp salt, and hot sauce (if using) until smooth. Spoon into a zip-top bag and snip a small corner off to pipe later. Set aside.

2. Heat the Oil

In a Dutch oven or heavy-bottomed pot, heat about 1½ inches of vegetable oil to 350°F over medium-high heat.

3. Bread the Egg Whites

Set up three bowls:

- Bowl 1: Flour + 1/2 tsp salt
- Bowl 2: Whisked raw eggs
- Bowl 3: Panko + parmesan

Coat each egg white half in the flour, then dip in egg wash, and finish with the breadcrumb mixture. Press gently to help it stick—avoid overfilling the egg cavity with crumbs.

4. Fry and Fill

Working in batches, carefully fry the coated egg whites until golden brown, 1–2 minutes per batch. Transfer to a rack to drain and sprinkle with salt.

Let cool slightly, then pipe the yolk filling into each fried egg. Sprinkle with paprika and chopped chives.