

## SMOKED SALMON AND DILL DEVILED EGGS

### INGREDIENTS

12 hard-cooked eggs, peeled and cut horizontally  
2/3 cup Mayonnaise  
2 tablespoons dijon mustard  
6 ounces smoked salmon, very finely diced, plus more for garnish  
4 tablespoons fresh dill, very finely minced, plus more for garnish  
salt and pepper to taste  
Paprika (for garnish)

### DIRECTIONS

Very finely dice the smoked salmon and cut the dill as finely as possible.

Pop out (remove) the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard, salt and pepper and mix thoroughly. Mix in the smoked salmon and dill. Fill the empty egg white shells (either with a spoon or with a piping bag) with the mixture and garnish with more smoked salmon and a dill leaf.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.