

STUFFED TOMATOES WITH QUAIL EGG SALAD

INGREDIENTS

for the Egg Salad

18 quail eggs*, hard boiled and peeled
1/4 cup chopped green onion
3 Tablespoon Dijon mustard
1/3 cup mayonnaise
A few drops of hot sauce (optional)
1/4 teaspoon paprika
1 tablespoon finely minced fresh dill
Salt and black pepper to taste

for the Tomatoes

8-10 small (less than 2 inch) tomatoes
Salt and black pepper to taste

DIRECTIONS

First prepare the tomatoes. Slice the top off of each tomato, keeping the stem intact, and set aside. Carefully scoop out the tomato pulp and seeds with a melon baller. Place the tomatoes upside down on a paper towel for a few minutes to drain excess liquid.

To make the egg salad, chop the eggs coarsely and put them into a large bowl. Add the green onion and dill. In small bowl, mix together the mayo, mustard, vinegar and hot sauce (if using). Gently stir the mayo dressing into the bowl with the eggs. Add paprika and salt and black pepper to taste.

Sprinkle a pinch of kosher salt and pepper inside the hollowed-out tomatoes. Scoop a generous tablespoon of the egg mixture into each tomato. Top with the stem "hats" and serve. When it's time to eat, remove the "hats," set them aside. Best served chilled but not freezing cold.

* Note: this can also be made with regular chicken eggs. I just had some leftover quail eggs that needed to be used so I made the salad out of them.