



Better Every Day™

- Home
- Our Products
- ▶ Recipes
- 7 Benefits
- What's New
- Promotions
- Smile
- About Dannon
- Dannon Cares
- Healthy Lifestyles
- For Parents
- Fun For Kids

MENU: HOME [CURRENT] ARCHIVE BIOS TOOLS RECIPE BOX WHY DANNON?

THE DANNON KITCHEN: Current Issue



SEARCH

Recipes Articles

Select a category

OR

TODAY'S FEATURE

04.17.06 | 9:00am est.

[PRINT ARTICLE](#)

Devilishly Good Eggs



Curry Deviled Eggs

I loved Easter growing up. Our neighborhood park held an Easter egg hunt and what's better than a treasure hunt when you're five years old? Of course as a child

I wanted the candy eggs, not the hard-boiled variety. As I got older I learned to dye eggs and decorate them but eating hard-boiled eggs was never that exciting. Perhaps this is the reason we "devil" them. Devilishly good I say!

Deviled foods are either decadent or hot. Think of devil's food cake for instance. Devil's food cake is actually a richer chocolate version of an angel's food cake. In the case of deviled eggs, the "devil" refers to the spicy hot flavors. Mustard is usually the source of spice and heat but curry is great with eggs too. Deviled eggs are also the perfect way to use up leftover hard-boiled eggs after Easter. You can use a mild or hot curry powder depending upon your taste.

Recently deviled eggs have taken a glamorous turn. Topped with luxurious ingredients like smoked salmon, caviar or crab meat they become elegant cocktail fare. But they are also great for picnics, and making them with yogurt instead of mayonnaise means that even your guests who don't like mayonnaise can enjoy them.

Written by [Amy Sherman](#)

SARA'S FEATURED RECIPE

[PRINT RECIPE](#)

[% NUTRITION](#)

Curry Deviled Eggs Ingredients

- 6 hard-boiled eggs, sliced in half, lengthwise
- 1/4 cup, drained Dannon® All Natural Plain Yogurt (see note)
- 2 tsp. Dijon-style mustard
- 1 tsp. curry powder
- 1/4 tsp. hot sauce (or more to taste)
- 2 tsp. green onion, minced
- 1 Tbsp. celery, minced
- 1/8 tsp. salt, or to taste

Directions

1. Carefully remove egg yolk from eggs and place in mixing bowl and mash.
2. To the yolks, add Dannon® All Natural Plain Yogurt, mustard, curry powder, hot sauce, green onion and celery. Mash together and mix well. Taste filling and add salt to taste. Add more hot sauce, if desired, for spicier eggs.
3. Use a spoon or pastry bag to fill egg whites with yolk mixture.

Note: Spoon one cup yogurt into a strainer lined with cheesecloth or a coffee filter. Place a bowl under strainer to catch liquid (whey) that drains from yogurt. Cover and refrigerate 3 hours. Discard liquid.

Yield: 6 servings

DannMail

Newsletters and more

Sign up now!



SUBSTITUTION FACE-OFF

THE THRILLA IN VANILLA

WHIPPED CREAM - VS. - DANNON PLAIN VANILLA YOGURT



[Do Your Own Calculations](#)

SUBSCRIBE

Get the latest news from our food experts.

SUBMIT ▶

The Dannon Company, Inc., promises never to use any information we collect on our Web site for any purpose other than to assist us in our communication with you. Any information we collect including your email address - will never be given or sold to anyone outside of The Dannon Company - ever.

RSS Select One... ▼

CURRENT PROMOTION

All the goodness of yogurt... NO ARTIFICIAL ANYTHING®



◀ PREVIOUS WEEK

See content from other weeks

GET UPDATES FROM DANNON

FAQ'S

ASK A QUESTION

TELL A FRIEND

