

CARLA'S COOKING SHOW

New! Recipe 3.29.2024

Deviled Pimento Egg Salad Sliders

Makes 12



Whether you're about to celebrate Easter or have a glut of hard-boiled eggs from the egg hunt, this recipe is ideal for a crowd. Dave's Killer Bread Organic Rock 'N' Rolls are sized for sliders or snacks, and boast great textural contrast between the fluffy roll and all the grains and seeds (21!). Because there's a tiny bit of sweetness, they're a perfect pair for a slightly spicy egg salad mix. My inspiration was a mashup between deviled eggs and pimento cheese—two things I am always excited to find on a

party platter. The egg mix is tangy from hot sauce, smoky from cayenne and paprika, rich from sharp cheddar, and a slab of iceberg delivers crunch. Cosmo loved these as a breakfast sandwich and I devoured one before dinner, proof that they'll go the distance from brunch to supper.

8 large eggs

4 ounces sharp cheddar

½ cup mayonnaise, plus more for rolls

½ cup pimento peppers, drained

Ingredients, cont.

Small bunch of chives

1 teaspoon smoked paprika

½ teaspoon cayenne

Kosher salt

Tabasco, to taste

1 package Dave's Killer Bread Organic Rock N Rolls (12 rolls)

1 small head iceberg lettuce

Fit a pot with a steamer basket and pour in a few inches of water. Bring to a simmer, then add the eggs and cover the pot. Steam the eggs for 11 minutes, then transfer to a bowl of ice water to cool. This is the easiest and most foolproof way to hard boil eggs; if you've never steamed eggs, this is your sign!

In the meantime, coarsely grate the cheese (you should have a generous cup). Finely chop the pimentos (alternately, you can use a food processor with the grating attachment, and then switch to the blade for the peppers). Thinly slice the chives. Set aside separately.

Peel the eggs. Place them in a large bowl and use a serving fork or potato masher to break them up into medium pieces (if you're using a food processor, pulse until coarsely chopped). Transfer the eggs to a large bowl and add the mayonnaise, chives, paprika, cayenne, and reserved pimentos). Use a large spatula to toss everything together (try not to compact the egg mixture). Add a few dashes of Tabasco and fold in the cheese. Taste the mixture and season to taste with salt, then toss again to combine.

The egg mixture is excellent right when it's made, but the flavors will deepen and meld if you cover and chill for 1 hour and up to a full day in advance. This is a nice strategy when hosting—get it out of the way!

To assemble, use a long serrated knife to slice the rolls into a top and bottom half. Hold the blade parallel to your cutting board and use a sawing motion to do this, as you would split a cake layer. (If that's too fussy, simply tear the rolls apart and then cut them in half.) Lightly toast the rolls and spread mayonnaise on both halves. Cut the iceberg into ½-inch slices and layer the bottom half with the lettuce, then spoon the egg mixture on top. Close up the rolls and use a serrated knife to cut into individual sandwiches.