

## Smoked Salmon Deviled Eggs With Garlic Aioli

This time of year, boiled eggs tend to be in abundant supply. And at the same time, many meals, snacks, and desserts are often leaning a bit to the carb heavy side. To support you with both of these unique holiday challenges, we have a higher protein, kosher variation on deviled eggs this week.

### Smoked Salmon Deviled Eggs

6 eggs

4 tablespoons Lemon Dill Aioli

3 ounces smoked salmon, minced into small pieces

Place eggs in a pot with water to cover. Bring to a boil. Cover the pot and turn off the heat. Leave eggs undisturbed in the covered pot for 10 to 12 minutes. Drain and rinse the eggs under cool water.

Peel eggs, and cut each egg in half. Remove the yolk.

Combine the egg yolks, Lemon Dill Aioli and smoked salmon until creamy. Place a heaping scoop of this mixture into each egg white or place the mixture into a cake decorating bag or zip-top bag with a hole cut into one corner to decoratively pipe the mixture into the egg whites. Garnish with a sprig of fresh dill.

Serve or store in the refrigerator until ready to serve.

### Lemon Dill Aioli

Makes about 1 cup

1/3 cup soy or whole milk

1/2 teaspoon salt

1 to 2 cloves garlic

1 1/2 tablespoons lemon juice

1/4 teaspoon white wine vinegar

1/4 to 1/2 cup coarsely chopped fresh dill or 1 tablespoon dried dill

2/3 cup neutral-tasting oil like avocado oil or high-oleic safflower

Place milk, salt, garlic, lemon juice, vinegar, and dill into a wide-mouth glass mason jar or cup that will fit an immersion blender without splashing. Blend until smooth.

Pour oil into the mixture in a steady stream as you continue to blend until aioli is thick, all oil is used, and the aioli has thickened to a mayonnaise texture. Set aside in the refrigerator for an hour or more to allow flavors to fully develop.

### Variations

In the aioli, use a room temperature egg, in place of milk. Caution: raw egg is not recommended for infants, the elderly, pregnant women, or people with weakened immune system.