

Emerald Asparagus Deviled Eggs

Ingredients

- 1 dozen hard-cooked eggs
- 12 spears baby asparagus, bottoms trimmed
- 3 tablespoons mayonnaise
- 3 tablespoons sour cream
- 1 teaspoon fresh lemon juice
- 1/2 teaspoon salt
- 1 teaspoon finely minced fresh mint

Preparation

In a medium pot, bring 4 cups of water to a boil, then add the asparagus and quickly blanch for 30 seconds. Immediately remove the asparagus from the boiling water and run under cold water to stop the cooking. Drain well. Cut off the tips, slice the tips in half lengthwise and reserve for garnish. Slice the stems (you should have about 1/2 cup) and purée in a food processor with the mayonnaise, sour cream, lemon juice and salt, until smooth.

Halve the eggs lengthwise and transfer the yolks to a mixing bowl. Set the white halves on a platter, cover and refrigerate. With a fork, mash the yolks to a smooth consistency. Add the puréed asparagus mixture and mix until smooth. (You can also do this using an electric mixer with a whip attachment.) Stir in the mint and onion. Taste and season accordingly.

Spoon the mixture into a pastry bag fitted with a plain or large star tip, then pipe the mixture evenly into the egg-white halves. Or fill the eggs with a spoon, dividing the filling evenly. Top each half with one of the reserved asparagus tips.

Makes 24