

Spicy Chili Garlic Deviled Eggs: Bold & Flavorful Appetizer

Spicy Chili Garlic Deviled Eggs: A Bold and Flavorful Twist on a Classic!



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11 min

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INGREDIENTS

- 6 large eggs
- Water (for boiling)
- Ice (for an ice bath)
- 2 tablespoons chili oil (with chili flakes, store-bought or homemade)
- 1 teaspoon soy sauce (low-sodium preferred)
- 1 teaspoon rice vinegar or white vinegar
- 1 teaspoon garlic (freshly minced)
- 1 teaspoon toasted sesame oil
- Salt to taste
- 1 tablespoon chopped fresh chives or green onions (green parts only)
- $\frac{1}{2}$ teaspoon crushed red pepper flakes (optional, for extra heat)
- 1 teaspoon toasted sesame seeds (optional)

DIRECTIONS

- 1. Boil the Eggs (Perfect Hard-Boiled Eggs):** Place the 6 large eggs in a saucepan and cover them with cold water, ensuring the water is at least 1 inch above the eggs. Bring the water to a rolling boil over medium-high heat. Once boiling, immediately cover the saucepan with a lid, turn off the heat, and let the eggs sit in the hot water for 10-11 minutes for perfectly cooked, firm yolks. While the eggs are sitting, prepare an ice bath by filling a large bowl with ice and cold water. After the 10-11 minutes are up, immediately transfer the hot eggs to the ice bath using a slotted spoon. Let them cool in the ice bath for at least 5 minutes (or longer) to stop the cooking process and make them easier to peel.
- 2. Peel and Slice:** Gently peel the cooled eggs. The ice bath helps the shell separate cleanly. Slice each peeled egg in half lengthwise using a sharp knife. Arrange the egg halves neatly in a shallow dish or plate, cut side up, ready to absorb the flavorful sauce.
- 3. Make the Spicy Sauce:** In a small bowl, combine the 2 tablespoons chili oil (with flakes), 1 teaspoon soy sauce, 1 teaspoon rice vinegar or white vinegar, 1 teaspoon freshly minced garlic, 1 teaspoon toasted sesame oil, and a pinch of salt (start with $\frac{1}{2}$ teaspoon and add more to taste). Stir everything well with a spoon until all ingredients are fully mixed and the sauce is cohesive.
- 4. Drizzle and Soak:** Carefully pour the spicy garlic chili sauce generously over all the arranged egg halves. Ensure each egg half gets a good coating of the flavorful sauce and chili flakes. Let the eggs sit

for a few minutes (at least 5-10 minutes) to absorb the delicious flavor - the longer they rest, the spicier and more flavorful they'll become!

5. Garnish and Serve: Just before serving, sprinkle generously with 1 tablespoon chopped fresh chives or green onions. If desired for extra heat, add ½ teaspoon crushed red pepper flakes. For a final touch and nutty flavor, sprinkle with 1 teaspoon toasted sesame seeds. Serve these Spicy Chili Garlic Deviled Eggs warm, at room temperature, or chilled - they're absolutely delicious either way!

SWAPS & NOTES

Ensure they are not too fresh for easier peeling (older eggs typically peel better).

Chili Oil: Using chili oil with flakes adds texture and visual appeal.

You can buy it at Asian markets or make your own by infusing oil with dried chilies and spices.

Adjust the amount based on your spice tolerance.

TIPS FOR SUCCESS

Perfect Hard-Boiled Eggs: Follow the 10-11 minute "boil, cover, turn off heat" method for consistent, easy-to-peel hard-boiled eggs.

The ice bath is crucial for stopping cooking and aiding peeling.

High-Quality Chili Oil: Use a good quality chili oil with visible flakes for the best flavor and visual appeal.

Fresh Garlic: Freshly minced garlic is essential for the pungent, aromatic kick in the sauce.

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