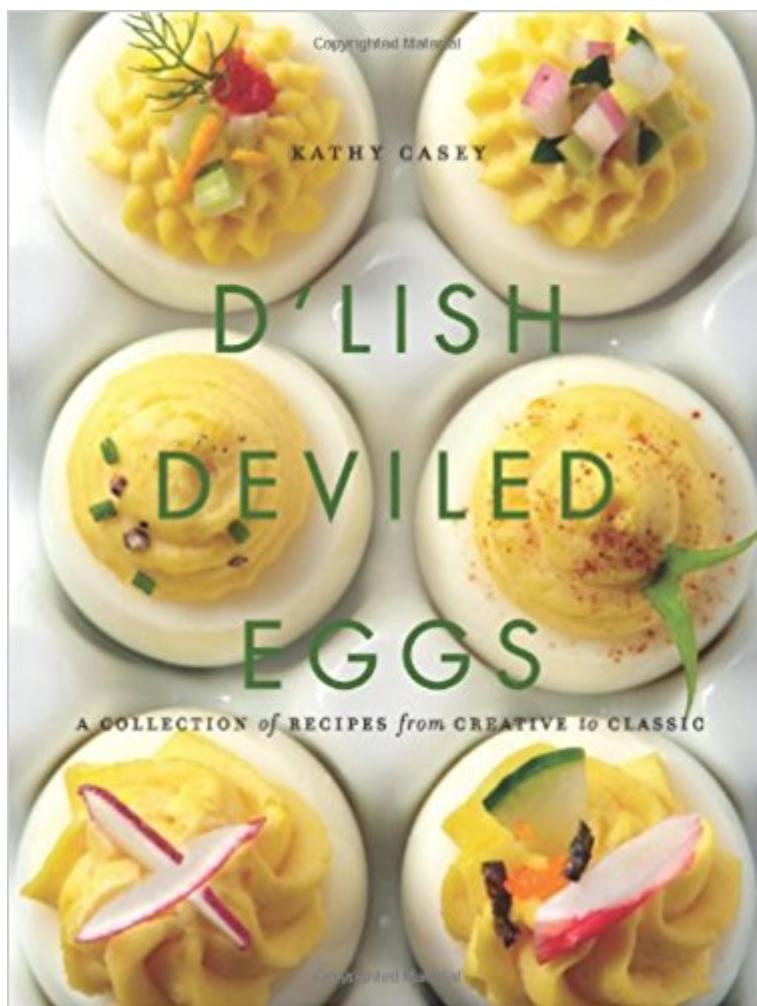


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# D'Lish Deviled Eggs: A Collection Of Recipes From Creative To Classic



## Synopsis

Deviled eggs are not just for summer picnics, now you can enjoy America's beloved appetizer year round with Kathy Casey's 50 fabulous recipes. Deviled eggs are always a party favorite, and the first thing to fly off the table. *Deviled Eggs* both pays homage to the classic deviled egg and dishes up creative, modern takes on tradition. And this isn't just a recipe book; its pages are packed full with everything from how to make superb hard-cooked eggs every time, to filling and garnishing picture-perfect stuffed eggs. A *Grandma's Old-Fashioned Deviled Eggs* are sure to bring back fond memories of family gatherings, while inspired offerings like "California Roll" Deviled Eggs and Two-Bite "Carbonara" Deviled Duck Eggs add a delicious start to any dinner party. Kicky Devilish Green Eggs & Ham or Dirty Martini Deviled Eggs make perfect cocktail cohorts. With recipe suggestions for tasty parties and seasonal and holiday pairings, *Deviled Eggs* is the ultimate kitchen companion for dishing up America's favorite appetizer. Chock-full of fab tips, from the history of deviled eggs to collecting vintage plateware, this book will definitely "egg you on" to head to the kitchen and get crackin'! A classy little guide to a classy little dish, *Deviled Eggs* will open up a whole new world of ways to jazz up these one-bite wonders!

## Book Information

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## Customer Reviews

Kathy Casey is a celebrated chef, entertaining expert, and pioneer in the bar-chef movement. As one of the first female executive chefs in the US, she was named one of Food & Wine's "hot new

American chefs." A savvy spotter of what's hot on the culinary and cocktail scene, Kathy is a frequent TV and radio guest and host of Kathy Casey's Liquid Kitchen. Author of ten cookbooks, including the James Beard-nominated Kathy Casey's Northwest Table, Casey also blogs at Dishing with Kathy Casey and for 's Al Dente. Kathy owns Kathy Casey Food Studios - Liquid Kitchen an international food, beverage and development agency specializing in all things delicious. She also owns Dish D'Lish Cafes and specialty products. When not traveling the world or dreaming up the next big thing, Kathy can be found Twittering way too much @kathycaseychef. For more d'lish details visit [www.kathycasey.com](http://www.kathycasey.com)

As a classic deviled egg fan, this book was a fun find. It's small, hardcover, and full of beautiful photographs. A great gift book with an egg tray. Most importantly, the recipes are easy to follow and get an A plus for creativity. I never would have thought of mixing a California sushi roll with a deviled egg. The recipes are for a dozen eggs. I have made them, eaten what we wanted and stored the rest for the next day. They're just as tasty cold. My favorite ones so far are the Honey Mustard eggs with pretzels on top (great yummy kick on top!) and the Dirty martini eggs (chopped olives and onions). Some of the recipes are super fancy and will take me a while to get to like caviar or truffles. She starts with simple recipes and classic and gets more challenging and creative as she goes. The popcorn on top one has grilled corn inside and has a lot of steps but the results are not only visually spectacular, the layers of taste and texture are a delight. Next up for me, the Buffalo wing eggs. I love this book and recommend it.

This "D'Lish Deviled Eggs" Cookbook is really, really good. It also inspires you to come up with your very own ideas. The pictures are priceless and the recipes are extremely tasty! The recipes are so great that you will want to have a bunch of boiled eggs ready & waiting for the arrival of this cookbook. GO PRIME...you can get it in 1-2 days! ;-D

Many varied and wonderful deviled egg options. This is the only way I'll eat sulfurous eggs. This book has terrific suggestions for various parties and special days. Wonderful variety.

I have purchased several books on devil eggs ....but none compare to this one! This is the best I have ever had or read about. Definitely a 5 Star all the way. So many different way to prepare and all are just great. I can tell already I will be making a lot of these recipes, starting right away!

The pumpkin pie recipe sounds disgusting but they are amazing. I tried them for Thanksgiving 2013, they were such a hit that I made them again for 2014.

Nice collections

I bought this book and the plastic egg trays for a friend's birthday....she loves making deviled eggs and she was delighted with the book/trays. I am certain to hear more about this item when we next meet.

## GREAT RECIPES

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