



Decadent deviled eggs with a smoky twist of salmon..

Smoked Salmon Deviled Eggs with Capers & Fresh Dill

Ingredients:

- 6 hard-boiled eggs
- ¼ cup mayonnaise
- 1 tsp Dijon mustard
- 1 tsp lemon juice
- Salt & pepper to taste
- 4 oz smoked salmon, sliced
- 2 tbsp capers
- Fresh dill for garnish

Instructions:

- **Prepare the eggs:** Peel the boiled eggs, slice them in half, and remove the yolks.
- **Make the filling:** In a bowl, mash yolks with mayonnaise, mustard, and lemon juice until smooth. Add salt and pepper to taste.
- **Fill the eggs:** Pipe or spoon the yolk mixture back into the egg whites.
- **Top with smoked salmon:** Add a small, folded slice of smoked salmon on each deviled egg.
- **Finish:** Add a caper or two on top of each, then garnish with fresh dill.
- **Serve chilled.**