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## Tips for disposing of Easter's colorful leftovers



### Food Safety tips

- Always buy fresh eggs with unbroken shells and keep them refrigerated until it's time to cook them.
- After boiling the eggs, cool them rapidly in cold water, then refrigerate them if you're not going to color them immediately. Hard-boiling an egg will destroy any salmonella or other harmful bacteria.
- Make sure you and your children wash your hands thoroughly before handling the boiled eggs (when dying or hiding them, for example).
- The American Egg Board recommends parents be careful in choosing where to hide Easter eggs. Avoid areas where eggs might come into contact with pets, wild animals, birds, reptiles, insects or lawn chemicals.
- Don't eat cracked eggs or eggs that have been out of the refrigeration for more than two hours.

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CITIZEN-TIMES CORRESPONDENT  
published: March 23, 2005 6:00 am

ASHEVILLE - I can't see an Easter egg without thinking of my friend Bill Herndon.

Every Easter, Bill bought dozens and dozens of eggs for his kids to color and hide in their large back yard.

"You must really love seeing those kids hunt eggs," I told him one Easter. "Shoot, it's OK, I guess," he said with a crooked grin, "but to tell the truth I get all the ones they find and make my granny's pickled eggs recipe on Easter Monday!"

Leftover Easter eggs can be used in a variety of dishes, but you have to follow a few basic food safety tips, says Renay Knapp, family and consumer sciences specialist for the N.C. Cooperative Extension Service in Hendersonville.

"You want to make sure that the eggs aren't cracked and haven't been out of the refrigerator for more than two hours," Knapp says.

The colorful eggs that are left over from the day's hunt can be turned into egg salad, deviled eggs or just sliced and added to salads or other dishes.

"You can slice them over a green salad," said Kathy Wilson of Sylva. "I also like to fix a pot of fresh turnip greens and some cornbread. Slice the eggs over the top of the greens, add some vinegar and yum, yum."

In addition to the many variations on deviled eggs and egg salad, dishes such as Scotch eggs and Cuban eggs can be a delicious way to use any Easter leftovers.

"You can serve hard-boiled egg slices covered with a mustard cream sauce," said Margit Strout-Abernethy of Asheville. "I tried that once, and it was good."

To make the most out of your Easter eggs, make sure you cook them the right way. Eggs contain iron and sulfur which can form ferrous sulfide, the gray-green ring around the outside of a cooked yolk. This happens when an egg is over-cooked or cooked at too high of a temperature

To cook hard-boiled eggs with perfect centers, bring water to a rolling boil, then lower to a gentle simmer. Gently put the eggs in the water in a single layer with a slotted spoon. Simmer gently for 12 to 15 minutes, depending on the size of the egg.

"As soon as the eggs are through cooking, put them in cold water to cool them quickly, then put them in the refrigerator until you're ready to use them," said Cathy Hohenstein, family and consumer education agent for the Buncombe County office of the N.C. Cooperative Extension Service.

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### Devilish Eggs

Try one of the variations below and make several dozen deviled eggs. Garnish eggs with minced parsley, capers or slivers of onion and peppers.

12 hard-cooked eggs cut in half

6 tablespoons French's Wasabi Horseradish Mayonnaise

2 tablespoons spicy brown mustard



1/4 teaspoon salt

1/8 teaspoon ground red pepper

Remove yolk from egg whites using teaspoon. Press yolks through sieve with back of spoon or mash with fork in medium bowl. Stir in mayonnaise, mustard, salt and pepper; mix well.

Spoon or pipe yolk mixture into egg whites. Arrange on serving platter. Garnish as desired. Cover; chill in refrigerator until ready to serve.

Makes 12 servings

Zesty variations: Stir in one of the following.

2 tablespoons minced red onion plus 1 tablespoon horseradish

2 tablespoons pickle relish plus 1 tablespoon minced fresh dill

2 tablespoons each minced onion and celery plus 1 tablespoon minced fresh dill

### **Devilishly Deviled Eggs**

12 hard-cooked eggs, peeled and cut in half

2/3 cup French's Chipotle Chili Mayonnaise

Mash yolks with fork in medium bowl. Stir in mayonnaise.

Spoon or pipe mixture into egg whites. Garnish as desired. Chill.

Makes 12 servings

### **Scotch Eggs**

6 hard-boiled eggs

1 pound spicy sausage meat

1/2 teaspoon dried thyme

1/2 teaspoon dried basil

1/2 cup flour, divided

1 cup breadcrumbs

1 teaspoon salt

2 teaspoon pepper

1 teaspoon paprika

2 eggs, beaten

Oil for frying

Peel the eggs and set aside. Mix sausage and spices in a small bowl. Divide sausage into 6 equal portions, set aside. Mix breadcrumbs with salt, pepper and paprika, set aside.

Dry each egg with a paper towel, then roll lightly in flour to coat. Take one portion of sausage and using hands, shape a coating around the hard-boiled

egg, completely enclosing it (see photos). Roll in flour again, then dip in beaten egg, then roll in breadcrumb mixture. Repeat with remaining eggs.

Heat about 2-3 inches of oil in a large skillet. Fry eggs, turning frequently, until golden brown on all sides. Drain on paper towels. Let cool slightly before serving. To serve, cut each in half and serve with some good mustard.

Makes 6 Eggs

Source: <http://fabulousfoods.com>

### **Easter Egg Shrimp Casserole**

1/2 sticks butter

1/4 cup flour

2 cups milk

1 teaspoon salt

1/2 teaspoon Worcestershire sauce

Dash of pepper

6 leftover Easter eggs, sliced

1 pound cooked shrimp

8 ounces sharp cheddar cheese

Paprika to garnish

Make a cream sauce by melting butter and flour together and adding milk, salt and pepper, and Worcestershire sauce. Add the cheese and stir until melted. Alternate layers of the hard-cooked eggs and shrimp and add cheese sauce in a 1 1/2 quart casserole. Bake 20-25 minutes at 350 degrees. Garnish with paprika.

Source: <http://www.cdktichen.com>

### **Deviled Egg Dish**

8 eggs, hard-cooked

2 tablespoons mayonnaise

2 tablespoons cottage cheese

1 teaspoon prepared mustard

Salt, to taste

Freshly ground black pepper, to taste

Chopped fresh parsley, for garnish

Sauce

4 tablespoons butter

4 tablespoons flour

1/2 teaspoon salt

2 cups milk or cream

1 teaspoon dried minced onion

2 tablespoons sherry

1 1/2 cup shredded Cheddar cheese

Cut eggs in half and remove yolks. In a small bowl, mash well with mayonnaise, cottage cheese, mustard, salt and pepper. Refill whites with mixture. Put halves together.

Place eggs in a lightly greased casserole dish. Pour sauce over and sprinkle with 1/2 cup grated cheese. Heat in a 350-degree oven for 15 to 20 minutes. Garnish with chopped parsley.

Sauce: In a small frying pan, melt butter. Stir in flour and salt and cook until mixture bubbles. Remove from heat and add milk or cream, minced onion and sherry. Return to heat and cook until mixture thickens. Stir in 1 cup shredded cheese.

Variations: Add 1/2 cup sliced cooked or canned mushrooms to sauce. Add 1/2 teaspoon curry powder to sauce.

Source: <http://www.cdkitchen.com>

### **Cuban Eggs**

8 hard-cooked eggs

1 cup (4 oz.) shredded sharp Cheddar cheese, divided

3 tablespoons non-fat milk

1/2 teaspoon salt, optional

Dash pepper

1/2 cup chopped onion

1/2 cup chopped sweet green pepper

1 tablespoon butter

2 cans (8 oz. each) no-salt-added tomato sauce

Hot cooked rice, optional

Parsley sprigs, optional

Preheat oven to 350 degrees.

Cut eggs in half lengthwise. Remove yolks and set whites aside. In small bowl, mash yolks with fork. Stir in 1/2 cup cheese, milk, salt, and pepper until well blended. Fill each white with one heaping tablespoon yolk mixture. Place in 8-by-8-by-2-inch baking dish.

In medium saucepan over medium heat, cook onion and pepper in butter until crisp-tender, about 3 minutes. Stir in tomato sauce and bring to a boil. Pour over eggs. Sprinkle with remaining cheese. Bake in preheated 350° F oven until hot and bubbly and cheese is melted, about 15 minutes. Serve over rice and garnish with parsley, if desired.

Serves: 6 - 8

Source: [www.inmamaskitchen.com](http://www.inmamaskitchen.com)

### **Ham Hash with Eggs in Mustard Cream Sauce**

3 tablespoons butter

3 tablespoons oil

3 large potatoes, peeled, cooked and cubed

1/2 lb. ham, chopped

1 tablespoon finely minced onion

1 tablespoon butter

1 tablespoon flour

1 cup milk

1 tablespoon Dijon mustard

4 hard-cooked eggs, peeled and sliced

In large skillet, heat butter and oil until butter is melted. Add potatoes, ham and onion. Cook over medium heat, stirring and turning mixture over until crispy brown.

While hash is cooking, make mustard cream sauce. In small saucepan, melt 1 tablespoon butter. Stir in flour to make a roux. Add milk and stir over low heat until sauce begins to thicken. Stir in mustard. Continue cooking until sauce is thick. Add sliced eggs to sauce, but do not stir.

When hash is finished cooking, place in serving bowl. Pour eggs with sauce over the middle of the hash. Serve at once. Nice with toast or biscuits.

Serves: 4

Source: [www.inmamaskitchen.com](http://www.inmamaskitchen.com)

### **Scalloped Eggs**

8 hard-boiled eggs

3/4 cup milk, half and half or cream

3/4 cup seasoned breadcrumbs

2 tablespoons butter

Salt and pepper to taste

Optional:

4 slices crumbled cooked bacon

Pre-heat oven to 350 degrees.

Grease an 8-inch square glass baking dish and cover bottom with a layer of crumbs. Place a layer of sliced hard boiled eggs, then sprinkle with crumbled bacon if using, dot with a few bits of butter, then repeat this layer process, finishing with a layer of buttered crumbs. Pour cream, milk or half and half over the whole dish until it comes about halfway up the side of the dish. Place in oven until heated and browned, about 4-6 minutes.

Serves 4-8.

Source: FabulousFoods.com

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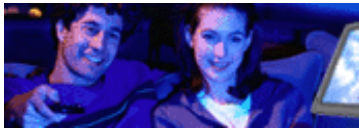
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