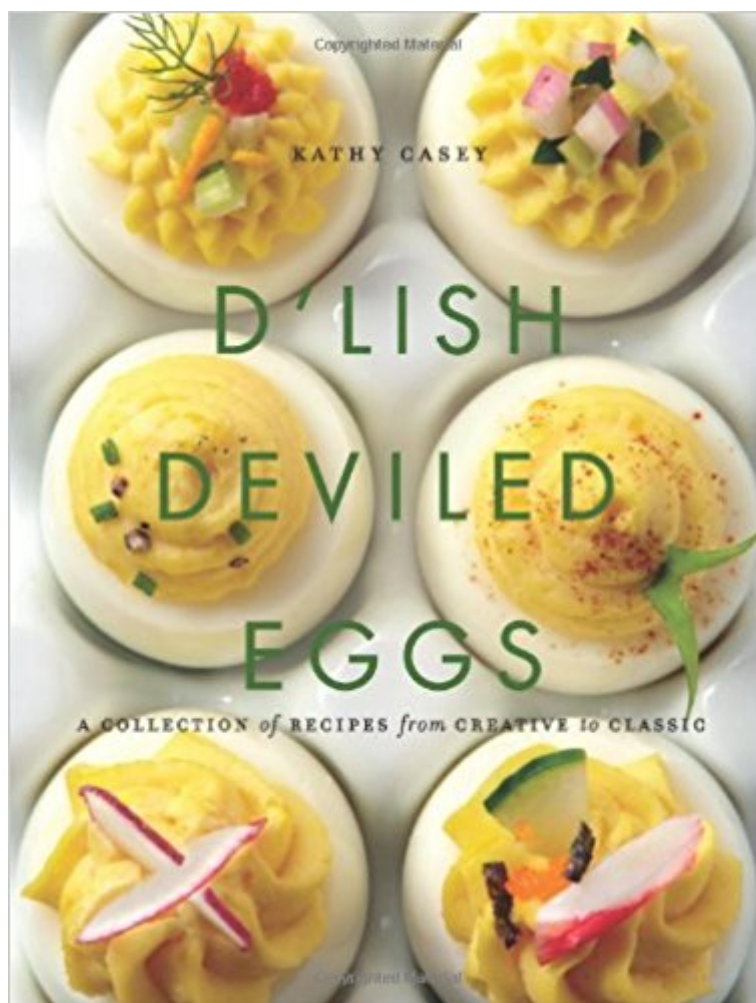


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D'Lish Deviled Eggs: A Collection Of Recipes From Creative To Classic



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. *Devilish 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. *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, *Devilish 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, *Devilish 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

As a twenty-something in NYC, I have a fairly small living space and a fairly large circle of friends who like to cram into it at every opportunity. It follows that I kind of have to feed them when they do,

so I'm always on the lookout for quick, easy apps that pair well with cocktails and can be made (mostly) on the fly. D'Lish Deviled Eggs meets all of those requirements, plus the photography is gorgeous and when I'm done using it in the kitchen, it makes a great little coffee table book. I've only tried four different recipes from the book so far -there are 54, so I'm pretty much hoping my friends REALLY LIKE eggs-; the California Roll (perfect with a sake cocktail!), the Pumpkin Spice (I was curious and well-rewarded for trying these, they are an awesome combination of savory and sweet), and the Lobster poached in wine for a date night in... SO good. Admittedly, I never thought Deviled Eggs could be so classy, but Kathy Casey's book has definitely disproved that theory. Plus, you didn't hear it from me, but these are such good hangover snacks...

I have purchased several books on devil eggsbut 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!

Kathy Casey's D'Lish Deviled Eggs is in a class of its own. Filled with beautiful photographs, this book is complete with how to perfectly hard boil an egg (which is easier said than done!), the history of deviled eggs, as well as the many varieties of deviled egg plates! Kathy Casey shows us the art of making deviled eggs with a wide range of flavors and ingredients--there's a deviled egg recipe in here for everyone! 5 stars all around, this book is a must have!

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.

Who doesn't love some Deviled egg's at any gathering? They are a hit anywhere you go. What I look for in any cook book is for pictures. I just need to get that visual for what I am preparing ya know? The pictures are amazing. One for every recipe. Such great photography! I love all the ideas Kathy gives us for special occasions and such fun facts that I never knew. I also love how she brought in the old traditional recipes your Grandma use to make along with the new. You'll have to order for yourself to find out! I myself have ordered several copies and went and bought some beautiful egg trays for those last minute gifts we always need. Great job Kathy!

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 6x8" book is hardbound. Yay!!!! 147 pages. Every egg recipe has beautifully illustrated colored pictures of the finished deviled eggs. Most ingredients if you don't already have these in your home, can be easily obtained in most grocery stores. I really appreciated this. You can put most anything on top of a deviled egg, but this gives ideas I would never have thought of. Deviled eggs do not have to be made with chicken eggs. She lists other eggs such as Quail and Duck. So many different spices and garnishes. You will not be disappointed!!!!

Growing up in the South I was always surrounded by deviled eggs at Sunday brunches and football tailgates - but they were always the same old recipe. I just love the wide variety of recipes included in this book - it gives deviled eggs a huge face lift and make me excited about trying these little treats again! I'm no pro at making hard boiled eggs either and Kathy Casey gives great tips on the best ways to prep and peel various types of eggs. This is such a fun book to give as a hostess gift or to include in an Easter basket - many of my family and friends will see this book coming their way soon! Great niche book with absolutely gorgeous pictures to boot!

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