

## Captain Mike's Deviled Eggs

### Ingredients:

- 8 to 10 eggs
- ~2 teaspoons Giovanni's anchovy paste
- ~4 tablespoons mayonnaise
- 1/8 teaspoon ground mustard
- 1/4 teaspoon ground pepper
- 1 onion, finely grated (small to medium - use about half)
- Green olives
- Dash of paprika

### Hard Boiled Eggs:

Place eggs in single layer in pot; cover them with an inch or so of cold water. Heat to boiling. At point of boiling, set timer for 12 minutes. Then, reduce heat slightly to a low boil.

Prepare a large bowl of ice water. After cooking, remove eggs immediately from pot and gently place into ice bath. Let them chill for 15 minutes or longer, until they've cooled completely.

Peel the eggs under a slow stream of running water. This helps with bits of shell that stick to your fingers during peeling.

### Deviled Eggs:

Slice the eggs in half lengthwise. Scoop the cooked egg yolks out into a medium sized mixing bowl. With a utensil, break up the egg yolk halves, mashing them into smaller pieces against the bowl. Then, add a small amount of mayonnaise (~1 Tbsp. – Kraft/Hellmann's variety), stirring it into the mixture to create a softer, smoother texture. Next, add the anchovy paste and blend well. Add the dry mustard and ground pepper. The finely grated onion (pulp and juice) can be added next. Start with about 1/3 of the onion, adding more to taste. Stir all the ingredients well. Now, blend in additional mayonnaise until you reach the desired consistency.

Spoon mixture into egg whites; sprinkle with paprika. Adorn the top of each filled egg with half an olive. Enjoy!

Dedication: This recipe is dedicated to my brother-in-law, Captain Mike Benitez of San Juan, who was a giant of the sportsfishing world. What a great man he was, and he loved these deviled eggs.