



BLACKSTONE
COUNTRY CLUB

Boston Lobster Devil Eggs

Boston Lobster Deviled Eggs

6 each	Whole Boiled Egg, Cut in half with yolk removed
2 tbs	Mayo
1 tsp	Dijon
1 stalk	Celery, Diced Small
2 tbs	Tarragon, Chopped Small
2 tbs	Green Onions, Diced Small
6 oz	Lobster Meat, Cooked & Diced Small
3 strips	Bacon, Cooked and Diced Small
To taste	Salt
To taste	White Pepper
To taste	Tobasco
12 pc	Brioche Toast, Small 2x2 Squares

Remove yolks from eggs and place in a medium mixing bowl with mayo, Dijon, celery, tarragon, onions and lobster meat mix well to combine. Season with salt, pepper and tobacco. Place filling in a piping bag with a hole large enough to allow the filling to come out. Pipe filling into egg whites until a small mound appears. Repeat until all whites are filled. Place a small amount of the filling atop each brioche toast. Place deviled egg atop toast. Garnish eggs with chopped bacon crumbles.

*For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.