



DEVEILED EGGS WITH SCALLIONS AND DILL GOAT CHEESE

2 oz. Capriole Dill Rounds, room temperature
4 eggs
2 tablespoon milk
2 green onions, very finely chopped
½ tsp, Dijon mustard
Salt and freshly ground black pepper
Sweet Hungarian paprika (smoked if available)

Place the eggs in a saucepan just large enough to hold them all in one layer. Add water to cover by 1 1/2 inches. Add 1 tablespoon salt. Partially cover the pan and bring to a full rolling boil. Cover, reduce heat to low and leave on heat for 30 seconds. Remove from heat and let stand, covered, for 15 minutes. Pour off hot water and rinse eggs under cold running water for 5 minutes. Pour off the water and shake the pans to crack the eggs. Peel under cold running water.

Cut the peeled eggs in half lengthwise and, using a spoon, remove the yolks and place in a small bowl. Use the back of a spoon to mash the yolks. Add the softened goat cheese and mix (you can leave a few pieces of goat cheese intact). Gently stir in the milk, 1/2 the scallions, Dijon, and salt and pepper to taste; mix until well incorporated.

Gently spoon the filling back into the hollows in the egg whites. Sprinkle the top of the eggs with the remaining scallions and dill and then sprinkle with the Hungarian paprika. Serve well chilled.