



SPONSORED BY
MISSOURI COMMONGROUND

COMPLIMENTS OF CURLING VINE WINERY

Wasabi Deviled Eggs

 35 MINUTES
 SERVES 4

• LET'S GET STARTED •

Hard-boil eggs, crack and peel. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks into a bowl.

Mash the yolks into a fine crumble with a fork. Add mayonnaise, vinegar, wasabi paste, salt and pepper, and mix well. Evenly divide the yolk mixture into each egg white half. Top with a slice of olive and serve.

WHAT YOU'LL NEED

6 EGGS
1/4 CUP MAYONNAISE
1 TSP. WHITE VINEGAR
1 TSP. WASABI PASTE
OR POWDER
1/8 TSP. SALT
FRESH GROUND PEPPER
SLICED GREEN OLIVES
FOR GARNISH



MISSOURI WINE PAIRING:

Curling Vine Vidal Blanc –
Crisp, dry refreshing white wine.

FARMERS' TABLE EVENT
MADE POSSIBLE BY
MISSOURI
COMMONGROUND
AND THE HERMANN
WINE TRAIL

**THE
TRUTH**

“Natural” can mean many things, as the FDA has no strict definition or enforcement for the term.



**THE
TALK**

If foods are labeled “natural,” then they are safer to eat.

