



**Many Hands Organic Farm and  
Sustainability Center**  
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## Deviled Eggs with Homemade Mayonnaise

### Ingredients:

- 1 dozen farm fresh eggs
- 1 cup grapeseed oil
- 1 raw egg yolk
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon dijon mustard
- 3-4 Tablespoons fresh herbs, chopped (such as oregano, sage, parsley, etc)
- 4-5 pickled garlic scapes, chopped
- 3-4 Tablespoons fresh chives, chopped
- Sea salt to taste, 1-3 teaspoons

### Directions

1. Steam eggs in a steamer basket in a stock pot on the stove for 12 minutes.
2. Remove eggs from heat and transfer to an ice bath for 10 minutes.
3. Peel eggs, starting with the fat end of the egg where the air sac is located.
4. Cut eggs in half and remove cooked egg yolk. Reserve yolks in another bowl.
5. Beat 1 raw egg yolk in a measuring cup or other tall container.
6. Add vinegar, mustard and salt. Stir to combine.
7. Ready an immersion blender in your raw egg yolk mixture and slowly add the grapeseed oil while blending. Continue until fully combined.
8. Add cooked egg yolks in 3 batches, blending in between each addition until smooth.
9. Add herbs and pickled garlic scapes. Stir with a spoon or spatula to combine.
10. Spoon mixture into cooked egg white halves.
11. Sprinkle with fresh chopped chives and enjoy!