

BEE-T-PICKLED DEVILED EGGS

(adapted from *Molly Yeh's recipe*)

3 cups of water
1 medium beet, peeled and cut in half
1 /4 cup balsamic vinegar
1 tablespoon light brown sugar
2 tsp whole black peppercorns
3/4 cup apple cider vinegar
1 tablespoon salt

6 hard-boiled eggs, peeled
1 /4 cup yogurt
1 tablespoons Dijon mustard
1 avocado, mashed
Tajin seasoning to taste
salt to taste

Put the beet in a medium saucepan and add the water, balsamic vinegar, brown sugar, peppercorns, cider vinegar and salt. Bring to a boil until the sugar is dissolved. Add the peeled boiled eggs to the pan, cover and refrigerate for at least 4 hours, preferably overnight for the most intense color.

Cut the eggs in half, then scoop out the yolks and place them in a medium bowl. Put the egg white halves on a serving platter. To the yolks, mix all other ingredients, making a paste. Adjust with more yogurt if needed. Pipe the mixture into the holes of the egg whites, sprinkle additional Tajin all over.