

Ann's Curried Eggs

Submitted by Izi Loveluck

This is my mother's recipe

12 hard-cooked local organic eggs

Pinch of salt

1/2 cup mayonnaise (home-made is best)

1-2 heaped teaspoons Sharwood's Curry Powder (to taste)

Make at least 6 hours ahead of time and stuff at the last minute.

Split eggs and mash yolks. Mix evenly with salt, mayo, and curry powder.

Using decorating bag with large nozzle, pipe yolks into eggs and set on a bed of local sliced lettuce. For a special treat, use Bantam eggs instead!