

Emily's Coriander Deviled Eggs

18 Hardboiled eggs

¾ Cups Mayo

6 Tsp. stoneground mustard

6 Tsp. fresh lemon juice

2 finely chopped onions

2-3 Tbsp. relish

3 Tsp. curry powder

1 Tsp. ground coriander

Salt and pepper to taste

Sprigs of fresh cilantro is desired for garnish

Green coriander seeds if desired for garnish

Cut eggs in half lengthwise and carefully remove the yolks. Set aside the whites. Place the yolks in a bowl and use a fork to combine them with the other ingredients. Add salt and pepper to taste. Mound mixture into the whites and chill until serving (up to 24 hours in advance). Garnish each egg with a few coriander seeds and cilantro if desired.