

# **Southern-Fried Curried Deviled Eggs**

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I have a theory that you can Southern-fry anything and it will turn out awesome. I haven't tested my theory on everything I'd like to as of yet, but I can assure you that these Southern-fried curried deviled eggs help to prove my point. These deviled eggs are best when served immediately after they are prepared.

**Dairy-Free**  
**Serves 12**

- 6 large Hard-boiled Eggs, halved
- 1/4 cup Mayonnaise
- 1/4 teaspoon Curry Powder
- 1/4 teaspoon Ground Black Pepper
- 1/8 teaspoon Salt
- Smoked Paprika
- 1/4 cup Seasoned Breadcrumbs
- 1/4 cup Fine Cornmeal
- 2 large Eggs, beaten
- 1/3 cup All-Purpose Flour
- Grapeseed or Light Olive Oil, for frying

Scoop egg yolks into a small bowl; reserve whites. Mash yolks with mayonnaise, curry powder, pepper, and salt; mix well. Set aside.

In a medium-sized bowl, combine the breadcrumbs and cornmeal. Place flour into a smaller bowl. Set up the flour, eggs, and breadcrumb mixture assembly-line style: 1) Flour, 2) Egg, 3) Breadcrumbs.

Dredge the hard-boiled egg whites in the flour, coating well on all sides. Next, dip the floured egg whites into the beaten egg, and then into the breadcrumb/cornmeal mixture, ensuring the egg whites are coated well on all sides.

Heat about 1/2-inch of oil in a large pan or skillet over medium-high heat. Fry 4-6 egg whites at a time for 3-6 minutes, or until golden brown- turning every few minutes. Transfer the egg whites to a paper-towel lined plate to drain off excess oil. Allow to cool slightly.

Pipe or spoon yolk mixture into fried whites. Sprinkle with smoked paprika and garnish with fresh chopped chives or oregano leaves. Enjoy, y'all.