

Eggs Jeanette: Jacques Pepin - named after his maman.

Pierce eggs in on the larger end to help prevent them from exploding.
Cook in softly boiling water 10 minutes, put on ice for 15 minutes.

Ingredients

4 large eggs
1 large clove garlic
3 TBS chopped parsley
Salt and pepper
2 TBS milk
1 TBS olive oil to saute

Dressing:

2 TBS reserved filling
1 TBS Dijon mustard
2 tsp. Red wine vinegar
¼ cup olive oil

Remove yolks, chop garlic and parsley fine (good for putting on fish and veg)

Add to yolks with salt and pepper. Mash. Add T TBS milk

Stuff eggs, fry in pan with 1 TBS olive oil for 4 minutes.

Make sauce:

Mix filling, mustard, vinegar, and ¼ cup olive oil. Add to plate. Turn over eggs onto the plate. Garnish with parsley