

Smoke-Fried Deviled Eggs

Prep: 30 minutes • Cook: 5 minutes

Slow-smoked deviled eggs are fried to a shattering crisp in a light batter, then filled with a zesty, creamy yolk mixture and finished with a kiss of Sweet Rub for a smoky, tangy, and gently spicy bite.

Ingredients

- 7 smoked eggs (smoked)
- 1 cup Hey Grill Hey Crispy Chicken Wing Batter
- 3/4 cup water (cold)
- 3 Tablespoons mayonnaise
- 2 teaspoons Hey Grill Hey Zesty Gold BBQ Sauce
- 1 teaspoon apple cider vinegar
- 2 teaspoons Hey Grill Hey Sweet Rub
- 1 Tablespoon pickled jalapeños (diced)
- as needed neutral cooking oil (for frying)

Instructions

1. Prep the eggs: After smoking the eggs, slice the 7 smoked eggs in half. Gently scoop the yolks into a medium mixing bowl. Discard (or eat) the two most beat-up egg white halves so the remaining halves look uniform.
2. Make the yolk filling: To the yolks, add mayonnaise, Zesty Gold BBQ Sauce, apple cider vinegar, Sweet Rub, and diced pickled jalapeños. Whisk vigorously until smooth and fluffy.
3. Heat the oil: Preheat neutral cooking oil in a large, heavy-bottomed pan to about 350°F (175°C).
4. Batter the eggs: In a bowl, whisk the Crispy Chicken Wing Batter with cold water until smooth. Dip each egg white half in the batter to coat evenly, letting any excess drain from the cavity so it fries evenly.
5. Fry the eggs: Carefully place battered egg halves into the hot oil and fry 1–2 minutes per side until crispy and golden brown.
6. Rest: Transfer fried egg halves to a wire rack to drain and cool slightly.
7. Fill and finish: Spoon about 1 tablespoon of the yolk mixture into each fried egg half just before serving. Sprinkle lightly with additional Sweet Rub and serve immediately.

Tags: Sides, Appetizer, Smoked, Deep Fried, BBQ, Eggs

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