

# The Friday 4

4  
FRESH  
IDEAS  
YOU  
CAN  
ENJOY  
IN  
4  
MINUTES  
OR  
LESS



## 1 Quick Recipe: A Tangy Taste of Guacamole + the Buttery Taste of Yolks

### GUAC Stuffed Eggs

6 Large Hard Boiled Eggs  
1 Avocado  
1 Garlic Clove, grated  
½ Tsp Hot Sauce like Sriracha or Tabasco  
½ Tsp Lime Juice  
½ Tsp Sea Salt  
1 Jalapeño Pepper, seeded and ribbed, cut in half and sliced  
Cut the eggs in half lengthwise and put the yolks in a medium bowl. Cut the avocado in half lengthwise, remove the pit and scoop the flesh with a spoon into the bowl with the egg

yolks. Add the garlic, hot sauce, lime juice and salt to the bowl and mash together. Stuff the eggs with the mixture and top with jalapeño.

### 2 Kitchen Smidgen

Add some crunch and a cradle for your eggs by placing them in a "scoop" corn chip. To keep the eggs from rocking and rolling on your platter, put a tiny spoonful of the egg stuffing on the platter before putting your eggs down.

*Thanks to photographer [Chloe Clark](#) for the gorgeous picture above!*

### 3 Get Creative

There are lots of good ways to make boiled eggs, but this is my favorite, (easy) technique. Attributed to Julia Child, you add eggs to a pan and cover with cold water by an inch. Bring to a boil over high heat. Remove from the heat, cover with a lid and set aside for 15 minutes. Remove the eggs from the hot water and put in a bowl. Run cold water over the eggs and let them sit in the cold water until ready to peel.

### 4 WINE FIND of the Week

LIMA Vinho Verde

(veeng-yo-vaird)  
Portugal, About \$13 at Whole Foods

Anytime is the perfect time for Vinho Verde. This one is special, made from a single varietal grape versus the more ordinary blends of traditional Portuguese grapes. Bright tasting with citrus flavors of lemon, lime and stone fruit. (Stone fruit is wine-speak for fruit like peaches, nectarines or apricots with a large pit or stone in the middle.) Super for appetizers like this one or your favorite salad or slaw.