Herb Stem Deviled Eggs with Cucumber Peel Salt
Yield: 4 servings

Scraps used: Herb stems and cucumber peels.

Why: The juicy green stems of many herbs are packed with flavor. By mincing them, you unleash their flavor. The peels of unwaxed cucumbers are perfectly edible, yet most folks toss them anyway because they can be a little tough. When you mince them into a flavored salt, all that toughness vanishes leaving behind a brilliant green and all the refreshment of cucumber.

The Salt: The nuanced character of Morton® Coarse Sea Salt adds dimension to the fresh green vegetable flavor of this refreshing cucumber salt. The coarseness of the salt helps to bring out the fresher-than-fresh cucumber aroma.

Ingredients:
4 large or extra-large eggs
2 tablespoons mayonnaise, homemade or best quality
1 teaspoon brown or Dijon mustard
2 tablespoons finely chopped green herb stems, such as mint, parsley, basil
1/4 teaspoon apple cider vinegar
Peel from ½ English, 1 Kirby, or 2 Persian cucumber(s), make sure they're not waxed
½ teaspoon Morton® Coarse Sea Salt

Directions:
Hard-cook the eggs: Put the eggs in a saucepan and cover with water. Cover the pot and simmer over medium high heat for 5 minutes. Remove from the heat and wait 10 minutes.

Peel the eggs: Prepare a big bowl of ice water. Get your slotted spoon and move the eggs into the ice water. As soon as the eggs are cool enough to handle, about one minute, crack the shells all over by knocking them against the inside of the bowl. Peel the eggs right in the ice water. The cold water will help the shells slip right off the egg.

Devil the eggs: Halve the peeled eggs lengthwise and pop the yolks out into a mixing bowl. Mash them up with a fork and mix in the mayo, mustard, minced herb stems and vinegar to make a fluffy, smooth paste. Spoon into the hollows of the egg white halves and set up on a plate.

Make the cucumber salt: Cut the cucumber skin until it is real fine and mash into the salt in a small bowl. Pinch a small mound on top of each deviled egg yolk.