THE STIRRING LIFE

Smoky Egg Salad

Caramelized shallots, white miso and chili crunch

If you gave up on egg salad on squishy bread 20 years ago, this is your sign
Pimentón and white miso in the dressing, caramelized shallots and chili crunch on top

INGREDIENTS

The Dressing

- ½ cup mayonnaise
- 1 Tbsp Dijon mustard
- 1 Tbsp white miso paste
- 1 Tbsp apple cider vinegar
- 1 Tbsp extra virgin olive oil
- ½ tsp chili crunch
- ¼ tsp bittersweet smoked pimentón
- 1–2 tsp salt, to taste
- Black pepper

The Salad

- 8–10 eggs, hard boiled
- ½ cup carrots, finely diced
- ⅓ cup green pepper, finely diced
- ¼ cup scallions, sliced
- ¼ cup fresh chives, chopped
- ⅛ cup fresh parsley, chopped

To Finish

- Shallots, thinly sliced and caramelized
- More chili crunch

INSTRUCTIONS

1. Boil the eggs. Hard boil them, cool them all the way down, then peel and chop.
2. Caramelize the shallots. Slice them thin and sauté them slowly in oil until deep golden and sweet. You want them soft with a little bite left — not fried hard, not raw. Set them aside to cool.
3. Whisk the dressing. Mayonnaise, Dijon, miso, vinegar, olive oil, chili crunch, pimentón, salt and pepper, all whisked together until smooth before it goes anywhere near the eggs.
4. Cut the vegetables small. Carrots and green pepper finely diced, scallions sliced thin. Everything wants to be small enough to catch in a spoonful.
5. Combine. Add the chopped eggs, carrots, green pepper, scallions, chives and parsley to a bowl.
6. Dress it. Pour the dressing over and fold it all the way through so everything is coated.
7. Finish at the table. Pile the caramelized shallots on top and spoon over a little more chili crunch, right before it gets eaten.

Use pimentón de la Vera if you can find it — it is smoked over oak, and it is the only thing in here doing the smoke. Plain Spanish pimentón is sun-dried and will not get you there. The shallots go on at the very end, or they disappear into the dressing instead of sitting on top where you can see them.