

# CONJURING UP *the* MAGIC



## DEVILED DRAGON EGGS

DISNEY VILLAINS: DEVILISHLY  
DELICIOUS COOKBOOK

### INGREDIENTS

8 cups shredded red cabbage  
12 large eggs  
2 tablespoons olive oil  
1 tablespoon mayonnaise  
1 teaspoon Dijon mustard  
1 teaspoon chopped fresh dill,  
plus more for garnish  
Salt and pepper, to taste

**PREP TIME:**  
30 MINUTES

**COOK TIME:**  
60 MINUTES

**YIELD:**  
24 PIECES

Maleficent doesn't receive an invite to the christening of infant Princess Aurora, so what is an evil fairy to do? Curse the princess, of course, and transform into an enormous fire-breathing dragon.

As such, she rains down terror upon King Stefan's kingdom and is intent on exacting her revenge. These Deviled "Dragon" Eggs may look as terrifying as Maleficent, but they're delicious and impressive.

### DIRECTIONS

**STEP 1** Place 4 cups of the shredded cabbage in a medium saucepan. Cover the cabbage so it's totally submerged in water with at least 1 inch of water above it. Boil over medium-high heat until tender

and the water is deep purple, 20 to 30 minutes. Using a slotted spoon, remove the cooked shredded cabbage and discard, leaving the water in the pan.

*Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.*

Recipe courtesy of Insight Editions





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**STEP 2** While the cabbage is cooking, prepare the eggs. Place the eggs in a separate medium saucepan and cover with water by at least 1 inch. Over medium-high heat, bring the water to a full boil. As soon as the water is boiling, remove the pan from the heat and cover. Let the eggs sit in the hot water for 15 minutes, then remove to an ice bath to chill for 1 minute.

**STEP 3** Lightly crack the egg shells by rolling them on a kitchen towel on the counter. You want there to be fine cracks, but for the shell to still adhere. The finer the cracks, the better the result will be, so be careful.

**STEP 4** Place the eggs in a storage container with a lid. Pour the cabbage water over the eggs, cover, and chill for at least 12 hours or overnight.

**STEP 5** Remove the eggs from the water, then peel the shells. The result should be beautiful purple marbling of the egg whites. Cut each egg in half lengthwise. Scoop out the yolk into a medium mixing bowl, and place the whites on a platter.

**STEP 6** In the bowl with the yolks, add the olive oil, mayonnaise, mustard, dill, salt, and pepper. Stir to combine, then divide evenly between the cups of the egg whites.

**STEP 7** Top eggs with a sprinkle of dill and serve eggs over nests made with the remaining raw cabbage. Chill before serving.

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