

Belmond Charleston Place: Capered Deviled Eggs

Charleston makes for an ideal romantic getaway, offering charming walks amidst historic houses on cobblestoned paths; incredible meals and visits to gorgeous beaches and plantations. The traditional choice in Charleston is this 434-room hotel that feels like a resort within a city, complete with multiple restaurants, an arcade of shops and a large spa with indoor pool.

Ingredients:

- 15 large eggs, hard-boiled and peeled
- 2 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- 2 tablespoons capers, chopped
- 1 tablespoon fresh dill, chopped, plus small sprigs for garnish
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- Optional: Use pickled relish instead of capers.

Method:

- Cut the eggs in halflength-wise. Cut a tiny slice off of the bottoms so that the eggs will stand up straight.
- Remove the yolks and place them in a bowl. Mash the yolks with a fork. Add the mayonnaise, Dijon mustard, capers and dill, and mix until smooth. Season with salt and pepper to taste.
- Spoon or pipe the mixture into the whites. Garnish with dill sprigs and serve.

