

Courtesy of Buddy Buddy

STARTERS & SIDES Buddy Buddy

Buddy Buddy's Greek deviled eggs

By Sarra Sedghi · Rough Draft Atlanta, 4/7/2026

Ingredients

EGGS

- [ ] 12 large eggs
- [ ] 4 quarts water
- [ ] 1/2 cup distilled white vinegar
- [ ] Ice bath

DEVILED EGG MIX

- [ ] 12 hard-boiled egg yolks
- [ ] 1/2 cup Greek yogurt
- [ ] 2 Tbsp whole grain mustard
- [ ] 1 lemon, juiced
- [ ] 1 Tbsp finely chopped dill
- [ ] 1 tsp finely chopped parsley
- [ ] 1 tsp paprika
- [ ] 1/4 tsp Aleppo pepper flakes
- [ ] 1/4 tsp black pepper
- [ ] 1 tsp kosher salt

Directions

1. **Boil the eggs:** Create an ice bath in a large mixing bowl. Bring water and vinegar to a rolling boil. Add eggs and boil for 15 minutes. Fish out eggs and place in the ice bath for 30 minutes.
2. Crack the bottom of your egg and lightly roll with your palm, using your thumb to separate the peel from the egg. Slowly rotate your egg until the peel is completely detached. Split in half, separating cooked yolks and whites.
3. Set aside cooked whites in water and yolks in a separate container.
4. **Prepare the deviled egg mixture:** Combine all ingredients in a food processor and blend until homogenized, with a smooth consistency.
5. **Assemble:** Place the mixture into a piping bag or gallon zip-top bag and cut off the tip.
6. Squeeze a dollop of mixture for each egg on your plate in order to keep them from sliding.
7. Place each hard-boiled egg half onto each dollop. Fill the stationary egg with the deviled egg mixture. A little overfill is OK.
8. Crumble some feta cheese on top of each egg. Don't worry if the feta all over the plate.

- [ ] 2 Tbsp extra-virgin olive oil
- [ ] Feta cheese for topping

9. Sprinkle a little bit of Aleppo pepper flakes on each egg.
10. Finish with a small sprig of dill and serve.

The story

This week, we're sharing the recipe for Greek deviled eggs from Buddy Buddy, the bar and restaurant owned by Nick Chaivarlis at the Midtown Promenade.

Chaivarlis, whose parents immigrated to the U.S. from Greece before he was born, added deviled eggs to the menu to pay tribute to his family's roots in the South. But Buddy Buddy's deviled eggs come with a bit of a Greek twist.

Chaivarlis and Chef Joshua Moss recommend using Fage or Chobani brand Greek yogurt for whipping up the yolk mixture. Any brand of olive oil works as long as it's extra-virgin. Moss also recommends using an egg piercing tool when cracking shells to guarantee uniformity.

And while deviled eggs are a traditional Easter dish on the table in the American South, that's not the case in Greece.

"During Greek Easter, hard-boiled eggs are a tradition. They're dyed red for the blood of Christ, and it's a tradition to try and crack your opponent's egg. It's our version of egg hunts," Chaivarlis explained.

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