



# Deviled Eggs

## Yo Mama's Deviled Eggs

Basic Deviled Eggs

Serves 6

### Ingredients:

6	each	Eggs	*Add eggs to hot water for easier peeling.
4	tbsp.	Mayo	
1	tsp.	Cider vinegar	
1	tsp..	English style mustard	Ex. Colemans
1	pinch	Cayenne Pepper	
		Salt and Pepper	To taste
	dash	Paprika	To garnish

### Directions:

1. Fill saucepan with water and allow it to reach a boil. Slowly add eggs with a strainer or colander. Reduce to a simmer for 12 minutes. Remove eggs and place in ice water for 5 minutes to stop the eggs from cooking. Peel eggs, slice in half long ways and remove yolk to a mixing bowl. Reserve egg white halves.
2. Add mayo, cider vinegar, English style mustard, cayenne, salt and pepper to mixing bowl. Using a stand or hand mixer combine all ingredients until smooth.  
\*additionally you can use a fork or masher in lieu of the mixer. Eggs will be lumpier.
3. Fill a pastry bag or ziploc with egg mixture, cut a hole in the corner of the bag and pipe the filling into the reserved half egg white
4. Sprinkle with paprika for garnish. Enjoy!



# Deviled Eggs

## Not a Taco

Taco Deviled Eggs

Serves 6

### Ingredients:

6	each	Eggs	*Add eggs to hot water for easier peeling.
2	tbsp.	Mayo	
2	tbsp	Sour cream	
1	tsp.	Cider vinegar	
1	tsp.	Taco seasoning	Ex. McCormicks
		Salt and Pepper	To taste
		Crushed tortilla Chips	To garnish
		Sliced olives	To garnish

### Directions:

1. Fill saucepan with water and allow it to reach a boil. Slowly add eggs with a strainer or colander. Reduce to a simmer for 12 minutes. Remove eggs and place in ice water for 5 minutes to stop the eggs from cooking. Peel eggs, slice in half long ways and remove yolk to a mixing bowl. Reserve egg white halves.
2. Add mayo, sour cream, cider vinegar, taco seasoning, salt and pepper to mixing bowl. Using a stand or hand mixer combine all ingredients until smooth.  
\*additionally you can use a fork or masher in lieu of the mixer. Eggs will be lumpier.
3. Fill a pastry bag or ziploc with egg mixture, cut a hole in the corner of the bag and pipe the filling into the reserved half egg white
4. Top each egg with crushed tortilla chips and a sliced olive. Enjoy!



# Deviled Eggs

## Soy-racha

Spicy Asian style deviled egg

Serves 6

### Ingredients:

6	each	Eggs	*Add eggs to hot water for easier peeling.
2	tbsp.	Mayo	
1	tsp.	Rice vinegar	
1	tsp.	Soy sauce	
1	tsp.	Sriracha	Plus more for garnish
1/2	tsp.	Sesame oil	
		Toasted sesame seeds	To garnish
		Seaweed chips	To garnish

### Directions:

1. Fill saucepan with water and allow it to reach a boil. Slowly add eggs with a strainer or colander. Reduce to a simmer for 12 minutes. Remove eggs and place in ice water for 5 minutes to stop the eggs from cooking. Peel eggs, slice in half long ways and remove yolk to a mixing bowl. Reserve egg white halves.
2. Add mayo, rice vinegar, soy sauce, 1 tsp. sriracha, sesame oil to mixing bowl. Using a stand or hand mixer combine all ingredients until smooth.  
\*additionally you can use a fork or masher in lieu of the mixer. Eggs will be lumpier.
3. Fill a pastry bag or ziploc with egg mixture, cut a hole in the corner of the bag and pipe the filling into the reserved half egg white
4. Top each egg with toasted sesame seeds, seaweed and a squeeze of sriracha. Enjoy!



# Deviled Eggs

## Green Eggs and Ham

Pesto and Prosciutto deviled egg

Serves 6

### Ingredients:

6	each	Eggs	*Add eggs to hot water for easier peeling.
3	tbsp.	Mascarpone	Italian style cream cheese
2	tbsp..	Pesto	
1	pinch.	Salt	
3	slices.	Crispy Prosciutto	Bake in oven on parchment paper at 375F* for 15 minutes
		Basil leaves	Thinly sliced

### Directions:

1. Fill saucepan with water and allow it to reach a boil. Slowly add eggs with a strainer or colander. Reduce to a simmer for 12 minutes. Remove eggs and place in ice water for 5 minutes to stop the eggs from cooking. Peel eggs, slice in half long ways and remove yolk to a mixing bowl. Reserve egg white halves.
2. Add mascarpone, pesto, and salt to mixing bowl. Using a stand or hand mixer combine all ingredients until smooth.  
\*additionally you can use a fork or masher in lieu of the mixer. Eggs will be lumpier.
3. Fill a pastry bag or ziploc with egg mixture, cut a hole in the corner of the bag and pipe the filling into the reserved half egg white
4. Top each egg with crispy prosciutto and basil leaves. Enjoy!



# Deviled Eggs

## What's the Dill

Dilled deviled egg

Serves 6

### Ingredients:

6	each	Eggs	*Add eggs to hot water for easier peeling.
3	tbsp.	Mayo	
2	tbsp.	Dill pickle juice	
1	tsp.	Grainy mustard	
3	tbsp.	Diced dill pickles	Plus more for garnish
1	tbsp.	Chopped fresh dill	Plus more for garnish
		Salt and Pepper	To taste

### Directions:

1. Fill saucepan with water and allow it to reach a boil. Slowly add eggs with a strainer or colander. Reduce to a simmer for 12 minutes. Remove eggs and place in ice water for 5 minutes to stop the eggs from cooking. Peel eggs, slice in half long ways and remove yolk to a mixing bowl. Reserve egg white halves.
2. Add mayo, pickle juice, grainy mustard, diced dill pickles and fresh dill to mixing bowl. Using a stand or hand mixer combine all ingredients until smooth.  
\*additionally you can use a fork or masher in lieu of the mixer. Eggs will be lumpier.
3. Fill a pastry bag or ziploc with egg mixture, cut a hole in the corner of the bag and pipe the filling into the reserved half egg white
4. Top each egg with diced pickles and a sprig of dill Enjoy!



# Deviled Eggs

## Cobbed

Cobb salad deviled egg

Serves 6

### Ingredients:

6	each	Eggs	*Add eggs to hot water for easier peeling.
3	tbsp.	Mayo	
1	tsp.	Red wine vinegar	
1	tsp.	Dry ranch dressing mix	
1	pinch	pepper	
2	tbsp.	Blue cheese crumbles	To garnish
2	slices	Crumbled cooked bacon	To garnish (make use salad bacon crumbles)
1	leaf	Chopped romaine hearts	To garnish

### Directions:

1. Fill saucepan with water and allow it to reach a boil. Slowly add eggs with a strainer or colander. Reduce to a simmer for 12 minutes. Remove eggs and place in ice water for 5 minutes to stop the eggs from cooking. Peel eggs, slice in half long ways and remove yolk to a mixing bowl. Reserve egg white halves.
2. Add mayo, red wine vinegar, ranch mix, pepper to mixing bowl. Using a stand or hand mixer combine all ingredients until smooth.  
\*additionally you can use a fork or masher in lieu of the mixer. Eggs will be lumpier.
3. Fill a pastry bag or ziploc with egg mixture, cut a hole in the corner of the bag and pipe the filling into the reserved half egg white
4. Top each egg with blue cheese, bacon and romaine. Enjoy!

