THE INCREDIBLE DEVILED EGG

PERFECT HARD-BOILED EGGS

1. Layer 12 eggs in pan, cover by 1" with cold water.
2. Bring to boil, remove from heat & cover with lid. Let stand for 12 minutes.

TRADITIONAL RECIPE
Start with mashed yolks. Mix in 2 tbsp. mayonnaise, 2 tsp. mustard and pinch of salt & pepper. Pipe in eggs and top with paprika.

FOR BOLDER FLAVORS ADD, MIX & TOP WITH THE FOLLOWING:

GUACAMOLE LIME
- ADD TO MASHED YOLKS: ½ cup ready made guacamole
- MIX: 1 tsp. lime juice
- TOP WITH CHOPPED: cilantro

MEDITERRANEAN
- ADD TO MASHED YOLKS: ½ cup hummus
- MIX: ¼ cup crumbled Feta
- TOP WITH CHOPPED: olives

CHEDDAR & BACON
- ADD TO MASHED YOLKS: ¼ cup mayo and 1 tbsp. mustard
- MIX: ¼ cup each shredded cheddar & bacon bits
- TOP WITH CHOPPED: green onion

RESEALABLE BAG. LOAD. MIX. GO.

1. Place yolk and additional ingredients into a resealable plastic bag.
2. Seal bag tightly and squeeze the ingredients together combining completely.
3. Make a small snip in the corner of the bag and pipe in filling. Garnish!

For more recipe ideas visit incrediblegg.org/recipes

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