



FANCY DEVEILED EGGS

Taste as good as they look!

SERVINGS: 72

PREPPING TIME: 30 MIN

COOKING TIME: 0 MIN

INGREDIENTS

36 hard boiled eggs
1-1/2 tsp salt
1/3 cup sugar
3/4 cup milk
1 tsp ground mustard
5 Tbsp sweet pickle
juice

DIRECTIONS

1. Shell then slice hard boiled eggs in half lengthwise.
2. Remove yolks, set whites aside.
3. Pulverize yolks in a food processor until powdery.
4. Thoroughly dissolve sugar in milk.
5. Add all ingredients into yolks and mix well. It should have a consistency of hummus when done. If too dry, add a little more milk.
6. Spoon rounded teaspoon of yolk mixture into egg whites. You can also use a pastry bag or ziploc bag to fill the egg whites.
7. Top with paprika.
8. Serve Chilled.

Other fun toppings:

Smoked Salmon and Capers

Caviar and Wasabi

Capers and Bacon

Olives, Jalapeno Peppers, Radishes, Chives,

Green Onions

Recipe by Teresa Crocket, M/V Big Dipper