

FROM THE KITCHEN OF...



## ZIPPY DEVILED EGGS

### INGREDIENTS

12	HARDBOILED EGGS	
6	OZ	MAYO
1.5	OZ	DURKEE FAMOUS SAUCE
1/8	TSP	PAPRIKA
3	GRAMS	B&P SPG SEASONING
1.5	OZ	PICKLES, DICED
1	OZ	SWEET ONION, DICED
1.5	OZ	CHIVES

SERVINGS:	12
TIME TO PREP:	10 MINUTES
COOK TIME:	0 MINUTES

### DIRECTIONS

- SLICE PEELED EGGS IN HALF, LENGTHWISE. REMOVE THE YELLOW YOLKS AND PLACE IN A BOWL.
- ADD MAYO, DURKEE SAUCE, PAPRIKA, B&P SPG, PICKLES AND ONIONS TO THE EGG YOLKS.
- MIX BY HAND OR WITH A HAND MIXER UNTIL SMOOTH AND SEASON TO TASTE. IF MIXTURE IS TOO DRY ADD A LITTLE MORE MAYO OR SOME PICKLE JUICE OR BOTH!
- TRANSFER EGG YOLK MIXTURE TO A PIPING BAG OR ZIPLOC BAG AND FILL EGG WHITES. A COOKIE SCOOP CAN ALSO BE USED OR A SPOON.
- TOP EGGS WITH CHIVES, DICED PICKLES AND PAPRIKA.

### TIPS & TRICKS

- ✓ DON'T HAVE CHIVES? TOP WITH ANYTHING YOU LOVE OR HAVE ON HAND!
- ✓ EXPERIMENT WITH OTHER TOPPINGS AND ADD INS! WE LOVE BACON & EVERYTHING BAGEL SEASONING OR PULLED PORK & A GREAT BBQ RUB.