

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.**