

Devilled Eggs

- 12 eggs
- 1/4 cup Dijon mustard
- 1/4 cup mayonnaise
- green and red peppers
- Shredded carrots
- 24 pieces Sliced almonds



Directions

1. Hard boil eggs.
2. When eggs are cooled, cut in half lengthwise and scoop out the yolks into a bowl.
3. Add mayonnaise and Dijon mustard to the bowl and mash together with the yolks.
4. Spoon mixture into egg white halves.
5. Cut small squares from a green pepper slice. Use two per egg for the eyes. Cut small squares out of a red pepper slice and use one per egg for the nose.
6. Cut out a small slice of red pepper and form into a smile. Place one on each egg.
7. Use four slices of shredded carrot to form whiskers on each egg.
8. Push two sliced almonds onto the top of the yolk on each egg.

Which came first? Chicken or Egg?



- 12 hard-boiled eggs, peeled
 - 2 tablespoons mayonnaise
 - 1 1/2 tablespoons 1 dill pickle, finely chopped
 - yellow mustard
 - 1 tablespoon prepared horseradish, or to taste
 - 1 teaspoon pickle juice
 - salt and ground black pepper to taste
 - 1 carrot, cut into rounds
 - 12 slices canned black olives, or as needed
1. Slice through the top 1/3 of each egg, ensuring some of the yolk is included in the slice. Carefully remove the egg yolk from the bottom portion of the egg using a spoon and transfer to a bowl.
 2. Mix egg yolks, mayonnaise, mustard, pickle, horseradish, pickle juice, salt, and pepper together in a bowl. Fill a piping bag or a plastic bag with a corner snipped with the egg yolk mixture. Pipe egg yolk mixture into the hollowed egg whites creating the 'chick', ensuring there is enough filling to add 'eyes' and a 'beak.'
 3. Slice small wedges out of the carrot rounds creating 12 'beaks'. Add a 'beak' to each 'chick'.
 4. Slice olive pieces into small squares to be used as 'eyes.' Add 2 'eyes' to each 'chick.' Place the egg tops onto each 'chick' to look like a chick peaking out of the egg.



How to Hard Boil Eggs:

Place cold eggs from refrigerator into a large pot and add enough cold water to cover eggs by 1 inch. Place over high heat, bring to a simmer, and cover pot once eggs start to move around. Remove from heat and let stand for 17 minutes.

To Cool eggs:

Fill pot with cold water, pour off cold water, and refill with more cold water. Let eggs stand in cold water until cool.

To Peel Eggs:

Drain hot water from pan, cover with lid, and shake pot to lightly crack eggs. Let eggs stand in water until cold. Peel eggs.