

## **Deviled Eggs- So Many Ways!**

Deviled Eggs are so easy to make. Serve it as a side dish, appetizer, or a healthy snack! Try these recipes for great variations on the classic. Easy and delicious!

### **Deviled Eggs with Flavored Aioli**

Ingredients:

12 Large, Hard-Boiled Eggs

*1 1/2 Tablespoons Terrapin Ridge Aioli: Truffle, Bacon or Roasted Garlic*

Pinch of Salt and Pepper

1 Tablespoon mayonnaise

Parmesan Cheese

Fresh Ground Pepper

Directions:

Hard boil your eggs and cool. Carefully remove shell and cut eggs in half lengthwise. Gently remove yolks, into a small bowl.

Mash the yolks with a fork add salt, pepper, mayonnaise, and Terrapin Aioli of your choice: mix well. Spoon or pipe the yolk mixture into the hole in egg whites. Sprinkle tops with parmesan cheese and cracked pepper. Chill until ready to serve.

### **Deviled Eggs with Lemon & Dill**

Ingredients:

12 Large, Hard-Boiled Eggs

*1 Tablespoons More Than Olives Meyer Lemon Organic Olive Oil*

Pinch of Salt and Pepper

¼ Teaspoon Yellow Mustard

1 Tablespoon Mayonnaise

Fresh Ground Pepper

Dill, For Garnish

Directions:

Hard boil your eggs and cool. Carefully remove shell and cut eggs in half lengthwise. Gently remove yolks, into a small bowl.

Mash the yolks with a fork. Add the salt, pepper, mayonnaise, More Than Olives Meyer Lemon Olive Oil and yellow mustard: mix well.

Spoon or pipe the yolk mixture into the hole in egg whites. Sprinkle each egg with a sprinkle of dill. Chill until ready to serve.

### **Deviled Eggs with Dill Pickle Mustard**

#### Ingredients:

12 Large Eggs, Hard Boiled  
1/3 Cup Mayonnaise  
2 Tablespoons *Terrapin Ridge Dill Pickle Mustard*  
1/4 Teaspoon Sea Salt  
1/2 Teaspoon Ground Black Pepper  
1/4 Teaspoon Paprika  
Chives, Chopped for garnish

#### Directions:

Hard boil your eggs and cool. Carefully remove shell and cut eggs in half lengthwise. Gently remove yolks, into a small bowl.

Mash the yolks with a fork. Add the salt, pepper, mayonnaise, paprika and Terrapin Ridge Dill Pickle Mustard: mix well.

Spoon or pipe the yolk mixture into the hole in egg whites. Sprinkle each egg with chives. Chill until ready to serve.

### **Deviled Eggs with Heat**

#### Ingredients:

12 Large Eggs, Hard Boiled  
1/3 Cup Mayonnaise  
2 Tablespoons *Wild Groves Haba-Jala-Peno Fiery Hot Mustard*  
1/4 Teaspoon Sea Salt  
1/2 Teaspoon Ground Black Pepper  
Paprika, for garnish

#### Directions:

Hard boil your eggs and cool. Carefully remove shell and cut eggs in half lengthwise. Gently remove yolks, into a small bowl.

Mash the yolks with a fork. Add the salt, pepper, mayonnaise and Wild Groves Haba-Jala-Peno Fiery Hot Mustard: mix well.

Spoon or pipe the yolk mixture into the hole in egg whites. Sprinkle each egg with a little paprika. Chill until ready to serve.