

Deviled Eggs with Flavored Aioli

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!

Ingredients:

12 Large, Hard-Boiled Eggs

1 ½

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.