

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 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.

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.