

Devilish eggs

Yields: 10 servings

Prep time: 25 min

Cook time: 12 min

INGREDIENTS:

- 12 large eggs
- ¼ cup of mayonnaise
- 1½ tablespoons of butter (softened)
- 2 teaspoons of yellow mustard
- 2 teaspoons of dijon mustard
- 2 teaspoons of pickle juice
- 1½ teaspoons of sugar
- 2 tablespoons of fresh bacon bits
- 1 tablespoon of thinly sliced green onions
- 20 peppercorns (for the eyes)
- 2 tablespoons of shredded carrot pieces (for the beaks)
- 1 bag of green Easter grass or shredded lettuce

TOOLS:

- [Enamel-on-Steel Covered Stockpot \(8 Qt.\)](#)
- [Stackable Ramekins, Set of 6 \(1 Cup\)](#)





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PROCESS:

1. Fill the stockpot with enough water to boil 12 eggs. Bring to a boil and set a timer for 12 minutes. Have a bowl of ice water ready to transfer the eggs to when finished.
2. Combine all other ingredients into a bowl and mix well.
3. Remove eggs from ice bath and peel. We find the tap and roll method the easiest for peeling the eggs.
4. Carefully cut the eggs in half (horizontally, not vertically as you usually would when making deviled eggs. Also cut off a thin layer from the bottom so they can stand upright.
5. Remove the yolks carefully and add to the mixture. (Add all 12 yolks, but this recipe is for 10 chicks since the mixture needs to be thick.) Mix the yolks in well. Keep both the tops and bottoms of the eggs. Be sure to keep them matched up.
6. Fill the bottom halves with the yolk mixture and put the tops on.
7. Using the peppercorns, add two eyes just below the top half of the egg. And, 2 pieces of carrots for the beaks.
8. For fun, serve your chicks on a bed of Easter grass or a bed of shredded lettuce on a plate or in our ramekins.

Enjoy!