

RECIPE: Deviled Eggs

INGREDIENTS:

- (6) Hard-cooked eggs, peeled
- (3) tbsp mayo
- (1/8) tsp worcestershire sauce
- (2) tbs minced celery
- (1) tbsp minced dill pickle
- (2) tsp chopped flat-leaf parsley
- (1/8) tsp salt
- dash hot sauce
- Paprika

NOTES:

Halve the eggs lengthwise and separate the yolks from the whites. Set whites aside. Mix yolks with the mayo, worcestershire sauce in a medium bowl until mixture is smooth. Add celery, pickle, parsley and season with salt and hot sauce.

Spoon the yolk mixture back into the whites and sprinkle lightly with paprika.

*if not serving immediately, keep cold in refrigerator or cooler.

