



Southern Deviled Eggs with a Dusting of Spice!

Southern deviled eggs are not complete without Duke's Mayonnaise and Texas Pete Dust!
Bust out your good china and serve your eggs with style – no matter the occasion.

Ingredients:

- 1 dozen hard-boiled eggs
- 1/2 cup or so of Duke's Mayonnaise
- 1/4 cup or so of Sweet Relish
- 1 tbsp French's yellow mustard
- 1 tbsp French's Mustard with Horseradish
- Salt and Pepper to taste
- Texas Pete dust to taste
- 1 tbsp of White Vinegar

Instructions:

Perfect Boiled Eggs

- Wash eggs and gently place them in a large pot without overcrowding.
- Add water 1 inch above the top of the eggs.
- Heat on high to a rapid boil, remove from heat, and cover.
- Let them sit covered for 8 minutes (6-10 minutes depending on your Kitchen Rules!)
- Use tongs to immediately place eggs in an ice bath.

Deviled Eggs

- Shell all 12 eggs. Slice 11 in half and remove yolks.
- Dice 1 full egg and add in mixing bowl with yolks, mash with fork.
- Mix in all ingredients to taste.
- Using Ziplock bag to pipe filling into the white part of the eggs
- Serve on your fancy china!



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