











Recipe For: Devilishly Deviled Eggs!






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Grocery List:

Ingredients:

-  6 hard boiled eggs
-  2 tablespoons mayonnaise
-  2 tablespoons Dijon mustard
-  1 tablespoon Louisiana hot sauce
-  1 tablespoon pimientos, mashed
-  3 tablespoons dill relish
-  1 head of lettuce
-  salt, to taste

Inventory:

-  Medium Bowl
-  Spoon
-  Measuring Spoons
-  Serving Plate
-  Knife












= **Adult needs to help!**



= **Kitcheneer approved activity!**

Makes 12 servings.

Cooking Directions:

-  Place whole lettuce leaves on a serving plate
-  Remove Shell from eggs
-  Cut the boiled eggs in half.
-  Remove the egg yolk from the white and place the yolk in a mixing bowl
-  Set the boiled egg white on the lettuce serving plate.
-  Mash yolks with a fork
-  Add the mayonnaise and the rest of the ingredients and mix well.
-  Spoon mixture back into egg whites and
-  Serve on a bed of lettuce.

eat smart, be smart!