



DEVILED EGGS

ACTIVE TIME: 30min **PASSIVE TIME:** 10min **SERVINGS:** 2 dozen

Ingredients

1 dozen eggs
1/2 cup mayonnaise
1 1/2 tbs dijon mustard
1/2 tbs white vinegar
1 tbs parsley
1 tbs thyme
1 tbs chives



- 1** put eggs in a pot of water, bring it to boil, turn off heat, and let cook for 10 min, strain, and add cool water to eggs
- 2** finely chop herbs, leaving larger bits for garnishes, and mix together herbs, mayo, dijon, and vinegar
- 3** peel and half eggs, scoop yolk into mix, and stir until incorporated
- 4** fill pastry bag or zip-lock with mix, cut corner, squeeze mix into egg halves, and garnish with herbs



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