

Devil's Egg (for 4)

Ingredients:

4 large Eggs
1 tbsp Dijon Mustard
2 tsp Chopped Dill
6 tbsp Mayonnaise
2 tsp Pickle Relish
1/8 tsp Salt
pinch Black Pepper
2 Dashes Tabasco

Instructions:

- 1) Slowly add the eggs into a pot of boiling water, then reduce heat to simmer. Cook 10 minutes. Drain and run eggs under cold water until cool.
- 2) Peel eggs.
- 3) Cut a thin slice of egg white off from the least pointy end to expose the yolk; if necessary, continue cutting thin slices until you see the yolk. Gently squeeze eggs to pop out yolks. Place yolks in a large bowl.
- 4) Mash yolks with mustard, dill, mayonnaise, pickle relish, salt, pepper and Tabasco. Transfer mixture to a piping bag. Pipe filling into egg whites, mounding over tops.