



## DEVILED EGGS

Add some spice to your eggs!

Makes 24 bites

12 Eggs, large

In a large pot bring 2" of water to a simmer (enough to cover all eggs). Poke a small hole into the round end of each egg (a large safety pin works well).

Carefully place the eggs into the simmering water and cook for 12 minutes. Drain the hot water and let cold water run over the eggs for 5 minutes.

Once the eggs are cold, drain and shake the pot with the eggs in it to crack all the shells.

Peel the eggs.

Cut the eggs in half lengthwise, carefully scoop out the yolk and place in a bowl.

½ Cup Mayonnaise

Add mayo to egg yolks.

1 Tbsp Till's Rub

Add rub.

With a fork or stiff whisk mix everything to a smooth consistency.

Place the mixture into a large zip top bag, cut off one corner and pipe (*chef talk for squeeze or squirt*) the mixture back into the egg white halves.

Garnish with a sprinkle of rub and serve.

