



Spicy Deviled Eggs

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

35 mins

Description

I made these for a holiday party and have been asked to make them over and over again ever since Ive been told they have a good unique flavor to them Hope you enjoy them as much as my friends and family

Ingredients

- - 12 eggs - 1 ½ tablespoons Dijon mustard - 1 ½ tablespoons mayonnaise - ½ teaspoon Worcestershire sauce - ½ teaspoon hot pepper sauce
- or to taste - 1 pinch salt and black pepper - ¼ teaspoon ground paprika
- for dusting (divided) - 1 (6 ounce) can black olives
- drained and cut in half horizontally

Instructions

1. Place eggs in a saucepan with a lid
2. pour in water to cover
3. bring to a boil
4. and remove from the heat. Cover and let stand for 10 to 12 minutes. Remove eggs from hot water and let cool. Peel the eggs. Cut each egg in half lengthwise
5. remove the yolks
6. and place the yolks in a bowl with the mustard
7. mayonnaise
8. Worcestershire sauce
9. hot pepper sauce
10. and salt and pepper. Mash the yolks
11. and stir the mixture until smooth and thoroughly combined. Fill each egg half with the deviled yolk mixture
12. using a spoon
13. piping bag
14. or a sturdy plastic bag with a corner cut off. Dust each egg with a pinch of paprika
15. and place an olive half
16. round side up
17. in the center of each. Refrigerate until chilled
18. 20 to 30 minutes
19. and serve cold. Recipe Tip You can decorate these for Halloween by putting a black olive "eyeball" in the center of each. A sprinkle of paprika adds a nice bloodshot look. They're fun and delicious.