

Easter Deviled Eggs

INGREDIENTS

Deviled Egg Filling

8-12 Eggs
1/2 cup Mayonnaise
2 tsp Pickle Juice
2 tsp Mustard
4 Tbl Pickles (chopped)

Deviled Egg Dye

(Per Color)
8-16 oz Water
1 tsp White Vinegar
Food Coloring

INSTRUCTIONS

1. Boil eggs, cool and then peel shells off boiled eggs.
2. Cut eggs in half lengthwise and scoop yolk out into a bowl.
3. Add mayonnaise, pickle juice, mustard and mash with egg yolks until smooth. Stir in chopped pickles. Spoon mixture into colored egg white halves (see directions below).

Coloring Deviled Egg White Halves

1. Add water, vinegar and 6-8 drops of food coloring to bowl. Repeat for each color if using multiple colors.
2. Gently place egg white halves into the colored water.
3. Let the egg white halves soak in the colored water for at least 10 mins or until desired shade is achieved. Pat dry with paper towel.
4. Fill colored egg white halves with prepared egg mixture. Enjoy!

For additional recipes, visit www.HawaiiStateFCU.com/Bites-on-a-Budget

*Adapted from smartschoolhouse.com