

DELICIOUSLY DEVILISH EGGS

Main Courses

What backyard picnic, bbq, or potluck would be complete without a big tray of deviled eggs?

INGREDIENTS

6 eggs hard boiled eggs (cooled and peeled)
1 cup mayonnaise
1/4 tsp yellow mustard
1/8 tsp coarse salt
1/8 tsp Wisconsin Ginseng Powder
1/2 tsp relish Juice
Fresh chives for for topping
Bacon Crumbles for topping (make in advance)

DIRECTIONS

1. Place eggs in a medium pan, and cover them with an inch of cold water.
2. Turn heat on to medium and bring water to a boil.
3. Once water boils, turn off the stove.
4. Cover pan and let sit for 15 minutes.
5. Use a tongs or spoon to place eggs in an ice water bath.
6. Once the eggs are cool to the touch, peel and rinse.
7. Cut in half lengthwise and gently remove the yolks. Set the white's aside.
8. Place yolks In a mixing bowl or food processor.
9. Blend yolks until smooth.
10. Add mayo, Wisconsin Ginseng Powder, yellow mustard, salt, and pickle juice.
11. Mix until smooth and creamy (if necessary add relish juice).

12. Transfer to a small plastic bag. Snip the corner of the bag.
13. Pipe the mix into egg whites.
14. Garnish with bacon and chives.