



*cara price*

## DEVILED EGGS

### INGREDIENTS

- 6 eggs
- 3 tablespoons mayonaise
- 1 tablespoon dijon mustard
- 1 tablespoon finely chopped green onions
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon dried tarragon
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2-4 dashes hot pepper sauce
- garnish: chopped green onions & paprika

### DIRECTIONS

boil eggs.

once the eggs are cooled, cut them in half & carefully remove the yolk.

place all the yolks into a bowl & add in mayonnaise, mustard & next 6 ingredients.

stir until the mixture is very smooth.

using a paper towel, pat the whites of the eggs dry, then spoon the yolk mixture into the holes of eggs.

garnish with extra green onions & paprika.

serve immediately or store for up to 48 hours in the refrigerator.