

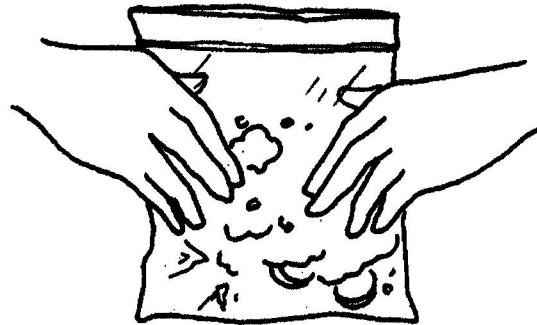
Deviled Eggs With Legs

...With legs because they're so portable. And for parties, snacks, or family meals, few foods are more popular than deviled eggs! You can enjoy these delectable goodies often with this no-muss, no-fuss method of mixing and filling. It's simple, speedy, and fun. (The kids will love it!) Best of all, there are no messy bowls to wash. Here's a tasty recipe which you can vary, if you like, by substituting 2 to 4 tablespoons of minced, cooked meat, fish, seafood, or vegetables for the Canadian bacon and nuts or shredded cheese for the pickles.

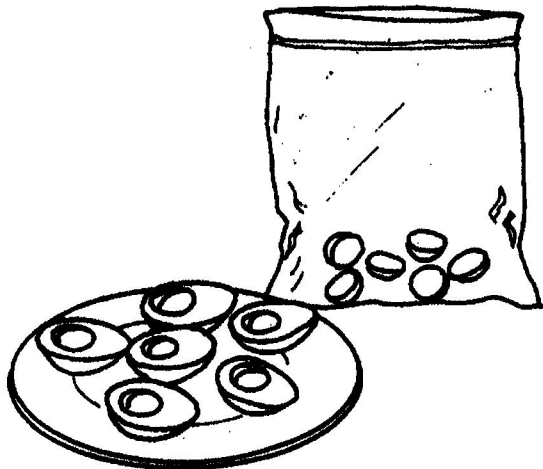
Deviled Delight

12 pieces

- 6 hard-cooked eggs
- 2 ounces cooked Canadian bacon, minced
- 1 tablespoon Dijon-style mustard
- 1 tablespoon prepared yellow mustard
- 1 1/2 tablespoons reduced-fat mayonnaise
- 1 tablespoon honey
- 1 tablespoon minced onion
- 1 tablespoon minced sweet pickles



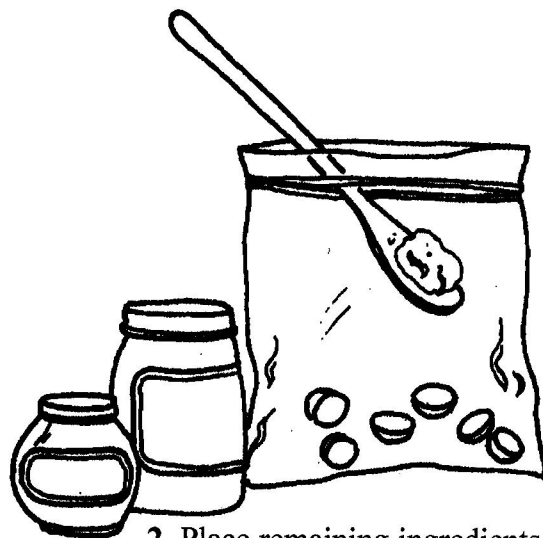
3. Close bag. Knead until contents are thoroughly blended.



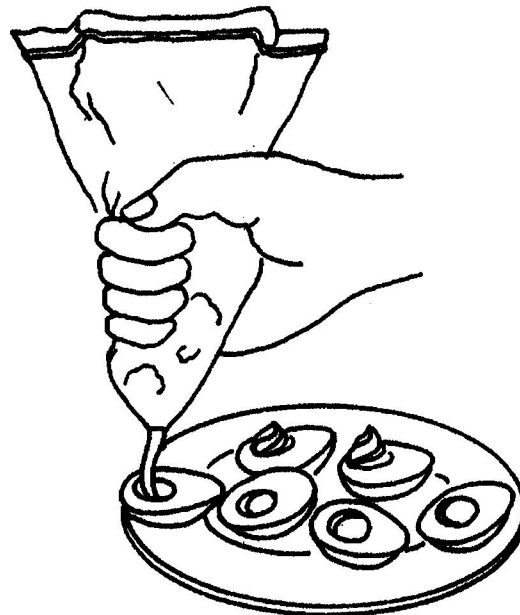
1. Cut eggs in half lengthwise. Place yolks in 1-quart plastic bag.



4. Push contents toward corner. Snip about 1/2 inch off corner of bag.



2. Place remaining ingredients in bag with yolks. Press out air.



5. Squeezing bag gently, fill reserved whites with yolk mixture. Chill to blend flavors.



American Egg Board

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