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THE DEVIL IS IN THE EGGS

Deviled Eggs with a little more Devil.

Taking the 'devil' in deviled eggs to a whole new level of wickedness. Add extra Colman's if you're feeling particularly devilish.

Heat Level



Servings

12

Prep Time

15 mins

Cook Time

15 mins

INGREDIENTS:

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- 6 large hard-boiled eggs, shelled
- 1/4 cup mayonnaise
- 1 tbsp. grated onion
- 2 tbsp. Colman's English Mustard
- salt & pepper to taste

INSTRUCTIONS

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Do your best to cut the eggs lengthwise in half. Scoop out the yolks and place them in a bowl. Time to put your back into it!

Mash the yolks with a fork and add the mayonnaise, onion and the Colman's English Mustard - mix well, make a mess. Add salt and pepper to taste. Add more mustard IF YOU DARE.

Divide the filling among the egg halves, mounding it slightly. Make your mum proud: garnish with dried pepper flakes or paprika powder. Impressively arrange the eggs on a platter, cover, chill, eat, enjoy!

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