



I.P.A KIDS COOKING

Skull Devilled Eggs



Thrill partygoers with these bone-chilling devilled eggs. The mayonnaise-filled bites are one of I.P.A favourite treats.

This recipe is fully adaptable too using other ingredients as well.

Ingredients

- 12 hard-boiled large eggs
- 1/4 cup mayonnaise
- 1/4 cup roasted sweet red pepper strips, finely chopped
- 2 teaspoons Dijon mustard
- 2 teaspoons cider vinegar
- 1 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup finely crushed corn chips, plus whole corn chips (optional)

Directions

Cut eggs lengthwise in half. Remove yolks, reserving whites. In a small bowl, mash yolks. Stir in mayonnaise, peppers, mustard, vinegar, and paprika, salt and pepper until blended.

Using a small and a large straw, decorate each egg white to make a skull with eyes, a nose and a mouth. Spoon or pipe yolk mixture into egg whites. Place crushed chips in a shallow bowl. Dip each exposed yolk into chips. Refrigerate, covered, until serving. If desired, garnish plate with whole corn chips.

Test Kitchen Tips

This zippy filling hits all the right notes, but your favourite devilled egg recipe will also work with this technique.

Feel free to nestle these into any chips you love.

To keep calories and carbs in check, substitute Greek yogurt for the mayonnaise and serve on a bed of shredded carrots.

Nutrition Facts

1 stuffed egg half: 79 calories, 6g fat (1g saturated fat), 93mg cholesterol, 110mg sodium, 3g carbohydrate (1g sugars, 0 fibre), 3g protein.

Total Time

Prep/Total Time: 25 min. Makes 2 dozen.

