



Deviled Eggs

From dulcetcuisine.com

- 6 hard boiled eggs
- 1 T mayonnaise
- Dulcet Lemon, Mustard & Dill Sauce*
- Salt & Pepper
- Fresh dill

1. Cut eggs in half carefully, remove yolks and place in bowl.
2. Place the egg white on a serving platter.
3. Break up the yolks with a fork, season with the salt and pepper and add the mayonnaise.
4. Add just enough Dulcet Lemon, Mustard & Dill Sauce to create a smooth mixture, not runny.
5. Spoon or pipe the yolk mixture into the egg whites.
6. Garnish each deviled egg with a sprig of fresh dill.



*Dulcet Lemon Mustard & Dill Sauce is gluten free.

Notes: _____

From our test kitchen:
This recipe was created by one of our customers who was trying to please her daughter's discerning taste buds. She succeeded and was kind enough to share it with us.