



## **BARBEQUE DEVILED EGGS**

Hard boiled eggs with a creamy filling of Ken's Double Egg Mayo, Zesty Brown Mustard, Sweet 'n Spicy Barbecue Sauce, pickles, and red onion strips. Garnished with smoked paprika and black pepper.

### **INGREDIENTS**

3 ea Boiled eggs  
1 Tbsp Ken's Double Egg Mayonnaise  
2 Tbsp Sweet Baby Ray's Sweet 'n Spicy Barbecue Sauce  
1 tsp Ken's Zesty Brown Mustard  
To taste Salt and Pepper  
6 ea Pickle slices, quartered  
6 ea Pickled red onion strips, halved  
Sprinkle Smoked paprika  
Sprinkle Black pepper, freshly ground

### **DIRECTIONS**

1. Carefully halve boiled eggs and remove yolks to small mixing bowl.
2. Add mayonnaise, spicy barbecue sauce, brown mustard and mix well.
3. Salt and pepper to taste.
4. Place mixture in piping bag or Ziploc bag, snip off the corner and pipe mixture into clean boiled egg halves, distributing mixture evenly between all 6 halves.
5. Garnish each deviled egg with a pickle quarter slice, half of a julienne pickled onion, a sprinkle of smoked paprika and freshly ground black pepper.