

Chipotle, Red Onion and Relish Deviled Eggs

May 2014 by Camine Pappas

Prep time 45 – 60 mins

Makes 12 servings

INGREDIENTS:

6 eggs boiled, cooled, peeled, cut in half and yolks placed in a bowl

2 T chipotle mayo

2 t yellow mustard

¼ C mayo

1 heaping T sweet pickle relish

2 T red onion finely diced

A splash of cider vinegar

Salt and pepper

Sprinkling of red chili flakes

1 t fresh parsley chopped and a sprig to garnish



DIRECTIONS:

Mix all ingredients, fill the egg halves and sprinkle with the chili flakes.

PERFECT BOILED EGGS: Let the eggs in a pan and cover with tap water. Set burner to high, and when it boils, cover the pan, take off the heat, and set the timer for 20 minutes. Remove, put under cold water, running until the water is cool to the touch after sitting for about 30 seconds. Then let rest in water for about 10 minutes. Remove, peel and show off!!

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