

Recipe: Jalapeno Popper Deviled Eggs

From the Kitchen of: *My Sister's Pantry Spices &*

Seasonings

Ingredients:

6 Hard Boiled Eggs

1/2 tsp Mustard

3 TBS Mayonnaise

1 tsp to 1 1/2 tsp Jalapeno Veggie
Dip

1 tsp Bacon Bits

Directions: Cut Peeled eggs lengthwise into halves. Slip out yolks and mash the yolks. Mix in mustard, mayo, and seasoning. Fill whites with egg yolk mixture, allowing it to make a small heap. Refrigerate eggs 2 hours before serving. For a spicier flavor let eggs refrigerate over night.

