

Recipe: Sassy 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 Sassy Corn

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.

