



ZEKE LIFE

Deviled Eggs

What you need:

- | | |
|---------------------------------------|------------------------------------|
| <input type="checkbox"/> 6 eggs | <input type="checkbox"/> Salt |
| <input type="checkbox"/> 1/4 c. mayo | <input type="checkbox"/> Pepper |
| <input type="checkbox"/> 3 T. relish | <input type="checkbox"/> Dill Weed |
| <input type="checkbox"/> 2 T. mustard | <input type="checkbox"/> Paprika |

Steps:

1. Put eggs in a saucepan. Fill with cold water so the water line is 1 – 1.5 inches higher than eggs. Bring to a boil on high. When water boils, reduce to low-medium heat and time for 15 minutes. Drain and rinse under cold water for a few minutes.
2. Mix mayo, relish, mustard, pinch of salt, pepper and dill weed.
3. Peel eggs and cut in half lengthwise. Carefully remove yolk and add to mixture in bowl. Leave egg whites intact.
4. Mash egg yolks until mostly smooth. Add spoonful into egg whites. Sprinkle with paprika before serving.

Live like Zeke. You're such a good boy!

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