



RANCH DEVILED EGGS

INGREDIENTS

- 12 hard boiled eggs, peeled
- 3 tsp. dry ranch dressing mix
- 6 Tbsp. mayonnaise
- 2 tsp. prepared yellow mustard
- Dash of salt and pepper, to taste
- Optional: Paprika, for sprinkling on top
- Optional: Chopped fresh chives, for sprinkling on top (about 1 1/2 Tbsp.)

PREP TIME

50 minutes

BAKE TIME

none

INSTRUCTIONS

- 1 Cut hard boiled, peeled eggs lengthwise in half.
- 2 Remove the yolks from the egg whites and place yolks in a small to medium-size bowl; mash them with a fork.
- 3 Add the dry ranch dressing mix, mayonnaise, and mustard into the bowl with the mashed yolks. Add a dash of salt and pepper, if desired. Mix everything together well, until smooth and creamy.
- 4 Fill egg white halves with the egg yolk mixture.
- 5 Sprinkle with paprika and/or chopped chives, if desired, and refrigerate for 30 minutes to 1 hour before serving.

Makes 24 halves

NOTE: You can substitute Dijon mustard for the yellow mustard if you prefer.

MARY & MARTHA