

# Santa Deviled Eggs

## Ingredients:

- 12 hard-boiled large eggs
- 2 tsp red food coloring
- ½ cup mayonnaise
- 4 ½ tsp Dijon mustard
- 1 tbsp sweet pickle relish
- ¼ tsp paprika
- 1 tbsp horseradish sauce, optional
- 1 tbsp capers, drained
- 1 - 2 oz. thick sliced deli ham, cut into 24 pieces
- 12 roasted sweet red pepper strips, cut into 24 thin pieces
- ½ cup cream cheese, softened



## Directions:

1. Peel and cut eggs lengthwise in half. Remove yolks and place in a small bowl. Fill a mug ⅓ full with hot water. Stir in food coloring. Dip the narrow end of each egg into the red water and hold for 10-15 seconds. Drain eggs on paper towels, cut side up.
2. In a small bowl, mash yolks. Stir in mayonnaise, mustard, pickle relish, paprika and, if desired, horseradish sauce. Spoon or pipe into each egg white. Attach capers for eyes, a ham piece for a nose and a pepper piece for a mouth.
3. Cut a small hole in the tip of a pastry bag or in a corner of a food-safe plastic bag; insert star pastry tip. Fill bag with cream cheese. Pipe eyebrows, mustache and beard on face; pipe pom-pom and trim on hat.
4. Refrigerate, covered, until serving.

*courtesy: Tastofhome.com*



# Holiday Deviled Eggs

## Ingredients:

- 6 hard-boiled eggs, cooled and peeled
- 3 tbsp mayonnaise
- ¼ tsp ground mustard
- ⅛ tsp salt
- ⅛ tsp pepper
- red food colouring
- green food colouring
- water



## Directions:

1. Cut eggs in half lengthwise and scoop out the yolks into a bowl.
2. Stir in mayonnaise, mustard, salt and pepper.
3. Put 5 drops of red food colouring into a bowl of water and 5 green into another bowl of water. Place the egg whites into the coloured water and allow to sit in the water until the eggs are the shade you like.
4. Pat the coloured eggs dry.
5. Fill the egg whites with the egg mayonnaise mixture.
6. Arrange on a plate, cover and refrigerate up to 24 hours.

