



Spring Deviled Egg Bar

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 4-6

INGREDIENTS:

- ☐ 1 dozen large eggs, *boiled*
- ☐ 1/3 cup mayonnaise
- ☐ 1 tbsp. Dijon mustard
- ☐ 1 tsp. white wine vinegar
- ☐ 16 oz. cold water
- ☐ 2 tbsp. all-natural food coloring
- ☐ salt and pepper, *to taste*

DIRECTIONS:

- ☐ 1. Peel and halve boiled eggs.
- ☐ 2. Remove and transfer yolks to a medium mixing bowl.
- ☐ 3. Add two drops of all-natural food coloring (color of your choice) to 16 oz. of cold water; gently add boiled eggs into the water.
- ☐ 4. Let eggs sit in the water for about 5 minutes.
- ☐ 5. Remove eggs and let them dry on a paper towel.
- ☐ 6. While drying, create the filling by adding mayo, mustard, white wine vinegar, and salt and pepper to the yolks; mix until smooth.
- ☐ 7. Use a pastry piping or sandwich bag to fill eggs and then refrigerate.
- ☐ 8. Create a toppings bar by setting out your chosen toppings in small bowls.

Save yourself some time by gathering your favorite toppings off the Ingle's Fresh Salad Bar.

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