



Crunchy Pickled Beet Deviled Eggs

Recipe By MARC and ANGELA RYAN

SERVES: 6

INGREDIENTS:

- ☐ 6 hard-boiled eggs
- ☐ 1 (16 oz) jar of pickled beet juice
- ☐ 3 tbsp mayonnaise
- ☐ 2 tbsp fresh chives
- ☐ 1 tsp Dijon mustard
- ☐ 1 tbsp fresh dill
- ☐ 1 cup water
- ☐ ½ cup kettle plain potato chips, crushed
- ☐ salt and pepper, to taste

DIRECTIONS:

- ☐ 1. Pour the pickled beet juice in a medium glass bowl and add 1 cup of water.
- ☐ 2. Place the peeled hard-boiled eggs in the beet juice so that the eggs are completely submerged. Refrigerate for at least 4 hours. The longer they soak in the juice the richer the color and the more pungent the pickled flavor.
- ☐ 3. After soaking, remove the eggs from the beet juice and cut each one in half, lengthwise. Remove the yolks and place in a mixing bowl.
- ☐ 4. Add the mayonnaise, Dijon mustard, fresh chives, and a pinch of salt and pepper. Mash all ingredients together until smooth and blended.
- ☐ 5. Place the plain kettle potato chips into a zip-top bag and crush into small crumbs. Set aside.
- ☐ 6. Transfer the prepared yolk mixture in a clean zip-top bag. Cut a hole in the bottom corner of the bag and fill each half of the eggs. (Or use a piping bag)
- ☐ 7. Garnish each egg with fresh dill, fresh chives, and crushed kettle chips to taste.

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