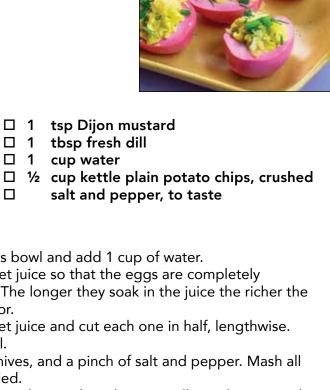


Crunchy Pickled Beet Deviled Eggs Recipe By MARC and ANGELA RYAN

SERVES: 6



INGREDIENTS:			☐ 1 tsp Dijon mustard		
		hard-boiled eggs		•	
		(16 oz) jar of pickled beet juice	□ 1 □ ½	cup water cup kettle plain potato chips, crushed	
		tbsp mayonnaise		salt and pepper, to taste	
Ц	2	tbsp fresh chives	ш	sait and pepper, to taste	
		TIONS:			
		Pour the pickled beet juice in a medium glass bowl and add 1 cup of water.			
□ 2.	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 bow			
	4.	. Add the mayonnaise, Dijon mustard, fresh chives, and a pinch of salt and pepper. Mash a			
		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.			
		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)			
П	7	Garnish each egg with fresh dill, fresh chives, and crushed kettle chips to taste.			