

Deviled Eggs for 40
Keep Refrigerated At All Times

2 dozen eggs
1 8 oz jar dill pickle relish
2 T Mustard
¼ to ½ cup Miracle Whip (reg. or light) or mayonnaise
Black Pepper

Makes 48 deviled egg halves

Boil eggs, then immerse in ice water to chill
Peel, halve lengthwise and remove yolks

Mash yolks as you would for mashed potatoes
Add pickle relish (juice and all), mustard, mayonnaise and black pepper to taste.
If the mixture is too dry, add pickle juice from sour or dill pickles until it suits you.

Add salt (if needed. Usually the relish is salty enough, so be careful adding salt)

Mix well. Put into a sandwich bag that you have cut a small corner off the bottom. Fill with the yolk filling, seal, then “pipe” the mixture into the egg white shells.

Garnish with a sliver of jalapeño pepper.

For a different flavor use sweet pickle relish instead of dill.

For cholesterol free deviled eggs:

Use Cauliflower instead of egg yolks

Steam Cauliflower until soft.

(depends on the amount of eggs you want to make as to the amount of cauliflower needed)

Mash, then add any/all of the following: (amounts: determined by number of eggs needed to be filled)

Green onion tops, minced

Pimento minced

Pickle relish (dill or sweet, your preference)

Mustard

Mayo or Miracle Whip or use low fat cream cheese

This recipe will need to have salt added.

Spoon into boiled egg white shells (discard the yolks)