

Deviled Eggs

- 6 large farm fresh eggs
- 4 oz. **Sweet Pickle Relish** or approximately 8 slices **Bread and Butter Pickle Chips** (finely minced)
- 4 oz. Mayonnaise
- 4-6 **Frank's Pickled Jalapeno** slices, minced (adjust to taste)
- 1 Tbs. Coarse ground mustard
- salt and pepper (to taste)
- Chili powder or paprika (for garnish)

Directions:

In a saucepan or small stockpot, cover eggs with water, bring to a boil and simmer on medium heat for approximately 15 minutes. Transfer eggs to an ice water bath to cool.

When eggs are cool enough to handle, remove shell and halve lengthwise. Remove yolks to a mixing bowl and set aside whites.

Add remaining ingredients (except chili powder) to the yolks and whisk until smooth. Transfer yolk mixture to a piping or quart size ziploc bag with corner cut.

Pipe a heaping amount of yolk mixture into egg white halves. Garnish each deviled egg with a pinch of chili powder or paprika for color. Chill and serve!

yield 12 egg halves

