

Southern-Style Deviled Eggs

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		eggs
2	tablespoons	durkee's famous sauce
1	tablespoon	sweet pickle relish
1/4	teaspoon	paprika
		kosher salt
		black pepper
		tabasco sauce

Put eggs in a 4qt pan of boiling water and bring to a boil. Remove pan from heat, cover and let sit 15 minutes. Drain eggs and crack each slightly. Transfer eggs to a bowl of ice water and let cool. Peel. Halve each egg; using a small spoon, transfer yolks to a medium bowl. Using a fork mash the yolks. Add Durkee, relish and paprika and season with salt, pepper and tabasco. Stir until smooth.

Pipe into egg whites. Garnish with paprika.