

“Rotten” Deviled Eggs

* 15 minutes prep * 2hr 40min cook time * 24 servings



Ingredients

- * 12 large eggs
- * 4 tablespoons mayonnaise
- * 3 tablespoons sweet pickle relish
- * 2 teaspoon dijon mustard
- * 1 teaspoon paprika
- * 2 pinches of salt
- * 2 dashes of pepper
- * 4 teaspoons purple food coloring
- * 4 teaspoons green food coloring

- * Garnish: black pepper

Directions

- * Step 1: Boil Eggs
Place eggs in a single layer in a saucepan. Add purple food coloring. Cover and bring to boil. Remove from heat and let stand for 15 minutes.

- * Step 2: Drain & Peel
Remove eggs with slotted spoon and place on paper towels. Put colored water in fridge to cool. Slightly crack egg shells all over. The more places you crack, the more webbing the egg will have. Place eggs back into cooled purple water and let sit for 2 to 3 hours.

- * Step 3: Mix & Assemble
When done, peel eggs and cut lengthwise. Using a teaspoon, scoop out the egg yolks and set whites aside. Mix yolks with mayo. Add relish, mustard, paprika, salt, pepper and green food coloring. Mix well. Spoon yolk mixture into egg whites.

- * Garnish with ghoulish black pepper!