

everything HOSPITALITY



DEVILED EGGS

This perfect appetizer symbolizes '6 Geese A-Laying'. Easy to make, this tasty finger food is ideal for mingling and connecting with friends at gatherings.

RECIPE:

12 Large Eggs
4 Slices of Bacon
1/2 Cup Low-Fat Plain Yogurt
1 Tbsp Fresh Lemon Juice
1 tsp Dijon Mustard
Kosher Salt
Pepper
1 Tbsp Mixed Chopped Fresh Chives and Dill
1/4 tsp Smoked Paprika

INSTRUCTIONS:

how to make Gingerbread Dog Biscuits

1. Place the Eggs in a large saucepan, add enough cold water to reach 2 inches above submerged eggs, and bring to a boil. Remove from heat, cover the pan, and let stand for 12 minutes.
2. Meanwhile, cook the Bacon in a large nonstick skillet over medium heat until crisp, 6 to 8 minutes. Transfer to a paper towel-lined plate. When cool enough to handle, crumble into small pieces.
3. Drain the Eggs and return them to the saucepan. Gently shake the saucepan to crack the Eggs all over. Run under cold water to cool, then peel Eggs, discarding the shells.
4. Cut the Eggs in half lengthwise. Transfer the yolks to a small bowl and mash with the Yogurt, Lemon Juice, Dijon Mustard, 1/4 Tsp Salt, and 1/8 Tsp Pepper.
5. Transfer half the mixture to a small bowl and stir in the Chives and Dill.
6. Spoon into half the Egg Whites and sprinkle with additional Herbs. Mix the Paprika into the remaining yolk mixture. Spoon into the remaining Egg Whites and top with crumbled Bacon.