



REAL TEXAS RECIPES

Real Texas Devil's Own Deviled Eggs

Ingredients

- 6 Eggs
- 1/2 Jalapeño Pepper, minced
- 1/2 dried Hatch Peppers, seeded and minced
- 2 tablespoons Mayonnaise
- 1/2 teaspoon Yellow Mustard
- 1/8 teaspoon Paprika



Put eggs in a single layer in a saucepan making sure they are covered at least 1" with water. Bring to a boil. Turn off the heat and cover for 15 minutes.



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Run cold water over the eggs. Crack the eggs and peel off the shell. Rinsing to make sure there is no shell remaining on the egg.



Cut eggs in half. Use a little spoon and get the egg yolk out. Place the egg halves on a deviled egg platter.



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Mix the mayonnaise, yellow mustard, dried ground hatch pepper or you can use a regular dried chili pepper and minced Jalapeño pepper. Mash together with a fork.



Spread the mixture on the hardboiled egg half.



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Take a little pinch and sprinkle the smoked paprika over the deviled eggs. Refrigerate overnight.



And there you have it my Real Texas Devil's Own Deviled Eggs.