



## *TaterSweet*<sup>™</sup> Deviled Eggs

### Ingredients

- 1 dozen Eggs  
1/2 cup *TaterSweet*<sup>™</sup> Sweet & Sour Dressing  
4 Tbsp Sweet Pickle Relish  
*\*top with paprika or cayenne pepper (optional)*

### Directions

- > Steam eggs in steamer basket 18-20 minutes (start with water boiling), cool in a cold water bath
- > When eggs have cooled completely, peel and cut each egg in half
- > Remove yolks and place in a bowl. Be careful not to damage whites. Arrange whites, hole up, on a serving platter and set aside
- > Add half the *TaterSweet*<sup>™</sup> and all of the relish to the yolks and mash together with a fork, adding remainder of *TaterSweet*<sup>™</sup> as you go until mixture is firm but creamy
- > Spoon mixture into a 1qt plastic bag and seal
- > Cut off a small piece of the bottom corner of the bag and, keeping the top of the bag sealed, squeeze the mixture through the hole into the egg whites
- > Refrigerate for about one hour before serving

### Serve

Sprinkle with paprika or cayenne if desired, serve cold