



## TBQ Deviled Eggs

### Ingredients

12	eggs
1 tsp	salt
2 tbsp	mayonnaise
4	green onions, finely chopped
1 tsp	prepared mustard
1 tbsp	TBQ Steak and Chop
dash	paprika



### Directions

1. Pre-warm the eggs under running warm water.
2. Place eggs in a pot of hot water with salt.
3. Centre the egg yolks by gently rotating the eggs with a wooden spoon while bringing the water to a boil.
4. Boil for 4 minutes and remove the pot from heat.  
Cover the pot and let the eggs stand in the hot water for another 5 minutes.  
Drain the water and immediately run very cold water over the eggs to stop the cooking process.  
Chill eggs in refrigerator.
5. To peel, roll the eggs on a kitchen towel, with the palm of your hand to crack the egg all over.  
Peel under cool running water. The water pressure will help the peeling process.
6. Cut the eggs in half and scoop out the yolks.
7. Combine the yolks with the mayonnaise, green onions, mustard, and TBQ Steak and Chop.
8. Taste and adjust the seasonings or the mayo before filling the egg whites.
9. Garnish with a sprinkle of paprika.

### Optional

Add chopped fresh chives, chopped olives, chopped capers or finely, chopped crispy bacon.