



Jalapeño Deviled Eggs

Ingredients:

6 hard boiled eggs- peeled and halved	1/4 pepper
4 hard boiled egg yolks	1/4 salt
1 tbsp diced chives	1 tbsp jalapeño pickle juice
1 tbsp of pickled fine diced jalapeños	2 tsp olive oil
2 tbsp fine diced red peppers	Sprinkle of ground chipotle peppers or paprika

Directions:

In a small bowl place 4 whole egg yolks and mash well. To the yolks add chives, jalapeños, red peppers, salt, pepper, jalapeño pickle juice, and olive oil.

Mix well and fill the 12 halves of the hard-boiled egg whites.

Garnish with a sprinkle of ground chipotle peppers or paprika, a slice of red pepper, and a thin slice of pickled jalapeño pepper.

Recipe created by Dea Marie of Dea's Recipes.