

CAJUN PRAIRIE SIGNATURE FOODS
Signature Recipe Release

My Daddy's Deviled Eggs
Makes 1 dozen

Ingredients:

6 each Eggs
2 tbsp Mayonnaise
1 tsp Yellow Mustard or Creole Mustard
1 tbsp My Daddy's Pickle Juice
2 tsp Cajun Prairie Vegetable Seasoning

Garnish:

6 each My Daddy's Pickles
Sprinkle Cajun Prairie Vegetable Seasoning

Directions:

Assure all ingredients are in stock. Boil eggs to a hard boil stage.

Cool and peel eggs, cut in half then remove yolk; add to a bowl.

Place egg white halves on the desired plate.

Using a fork, mash yolks then combine with mayonnaise, mustard, pickle juice and seasoning.

Note that the perfect flavor in this *Signature* Recipe comes from My Daddy's Pickles; sweet, spicy, and a bit dill along with the *Signature* Vegetable Seasoning. Blend well with fork. Using a teaspoon, add filling to each egg white half then garnish top with the a My Daddy's Pickle and a sprinkle of Cajun Prairie Vegetable Seasoning. Enjoy the smile the taste will bring with every bite!

Cajun Prairie Signature Foods

Cooking with Spirit

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