

Blue Cheese Deviled Eggs



INGREDIENTS:

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| 6 Eggs | Salt & Pepper |
| ¼ Cup mayonnaise | ¼ Cup crumbled blue cheese * |
| 1 Teaspoon mustard | 2 Tablespoons scallions, finely chopped |
| 1 Teaspoon Worcestershire sauce | 2 – 3 Strips cooked bacon, finely chopped |
| ¼ Teaspoon Sriracha or hot sauce | |

DIRECTIONS:

In a small saucepan, bring eggs covered in water to a boil. Turn heat off and put a cover on pot. Let sit for 10 minutes. Run cold water over cooked eggs, cracking shells to ease peeling. Peel eggs, cut in half then remove yolks from the whites. In a small bowl, combine remainder of ingredients with yolks. Mix well until smooth. Fill whites with yolk mixture. Serves 6.

*You can substitute pimento cheese for blue cheese

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