



Hot and Spicy Deviled Eggs

Yield: 24

If baseball and hot dogs go together, then Easter and Deviled Eggs do!

12 large	eggs, hard-boiled
1/3 cup	mayonnaise
2 strips	applewood bacon, cooked crisp and chopped
4 stalks	green onion, diced
1/3 cup	Siracha Sauce
1 small	dill pickle, chopped
1 pinch	curry powder
1 pinch	salt

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1. Take and cut the eggs in half. Pull out all of the yolks of the eggs to create a cavity for the filling. Place the cooked yolks in a large bowl with mayonnaise, bacon, green onion, Siracha sauce, chopped pickle, curry powder and salt. Blend until incorporated well.
2. Refill the cavities of the eggs with the filling. Garnish with a little of the green onion stems.