

Bone Suckin' Mustard Deviled Eggs



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Ingredients:

Bone Suckin' Mustard, 9 Tbsp.

Bone Suckin' Seasoning & Rub, to
taste

Mayonnaise, 6 Tbsp

Apple Cider Vinegar, 1 tsp.

Hard-Boiled Eggs, 1 dozen



Directions:

Place eggs on to boil slowly for approximately 15 minutes. While eggs are boiling, mix Bone Suckin' Mustard, Miracle Whip and vinegar. When eggs are done, cool, peel and cut in half lengthwise. Remove yolks and mash with fork. Mix mustard mixture and yolks and place combined mixture back into egg white halves. Sprinkle with Bone Suckin' Seasoning & Rub. Chill and serve. Serves: 6-8.

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Made In The USA!