



## SPICY WARRIOR DEVILED EGGS

### ingredients .....



12 hard-boiled eggs, *peeled*

½ cup mayonnaise



1 tbsp. Dijon mustard

1-2 tbsp. pickle relish

- sea salt & freshly ground pepper, *to taste*



- Sriracha

2 slices crisp cooked smoked bacon, *crumbled*



- fresh tarragon leaves, *chopped*

- smoked paprika

### preparation .....

Slice each egg lengthwise and carefully remove yolks. Place yolks in a large mixing bowl and mash until fine crumbs form. Add mayo, mustard, pickle relish and salt and pepper to taste. Mix until smooth.

Squeeze about ¼ teaspoon Sriracha into the cavity of each empty egg white half. Transfer the egg yolk mixture into a pastry bag fitted with a large tip or a plastic sandwich bag, cutting off a small amount of one corner to squeeze out filling. Pipe the filling into each egg white half, taking care to cover the Sriracha. Garnish each half with bacon, tarragon leaves and a pinch of smoked paprika. Makes 24 pieces.

*Enjoy with Bushido Endzone Warrior Cocktail.*