

“IncreDiple” Deviled Eggs

(NAPSA)—For years, deviled eggs have been a staple at tailgate parties, holiday celebrations and cocktail hours. Not only are deviled eggs packed with protein and vitamins, they’re simple to prepare and loved by partygoers everywhere. Add a kick to your next “eggtravaganza” with this recipe for Spicy Deviled Eggs from Blue Bunny®.



Spicy Deviled Eggs

- 6 extra large eggs, hard cooked and peeled**
- 5 Tablespoons Blue Bunny® Spicy Buffalo IncreDiples!™ Snack Dip**
- 2 Tablespoons minced celery**
- 2 Tablespoons minced onion**
- Salt and Ground Red Pepper (Cayenne) to taste**
- 1 Tablespoon crumbled Blue Cheese, for garnish**

Cut eggs in half, remove yolks and place in small bowl; mash with a fork. Add Spicy Buffalo dip, celery, and onion; mix well. Season to taste with salt and ground red pepper. Spoon into egg whites; sprinkle with crumbled blue cheese and garnish with ground red pepper if desired. Chill.

Makes 12 deviled egg halves.

For more recipes featuring Blue Bunny IncreDiples—visit www.incrediples.com.