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RED HEAD CLASSY DEVILED EGGS

Ingredients:

1 Dozen Eggs, hard boiled
1/2 C Sour Cream
2 t Red Head Rub & All-Purpose Seasoning
1-1/2 T Mayonnaise
1/2 t Fresh Lime Juice
Capers

Directions:

Carefully slice hard boiled eggs lengthwise. Put yolks into mixing bowl and reserve whites to fill later.

To make filling, mix mayonnaise, sour cream, lime juice and Red Head Rub with yolks and blend well. Pipe or spoon filling into white halves, then dust with Red Head and top with 2 capers each.

Yield:

24 servings (1/2 egg per serving)