



Spider Deviled Eggs Recipe

Ingredients:

- 1 Doz. Eggs
- 1/2 Cup Dukes Mayonnaise
- 1 1/2 tsp White Vinegar
- 2 tsp Yellow Mustard
- 24 Black Olives
- Paprika
- Salt
- Pepper

Directions:

Line the bottom of a large simmer pot with eggs. Add cold water to the pot, just enough to cover the eggs. Bring to rapid boil. Cover and turn off heat. Allow eggs to rest uncovered for 12 minutes. Drain and rinse well with cold water. Peel eggs as soon as they can be handled (or under cool running water).

Slice eggs lengthwise. Remove yolks and add to a medium bowl. Set aside.

Gently wash any remaining yolk from the inside of your egg boats. Allow egg boats to quickly dry on paper towels.

Mash egg yolks with a fork/masher or in your stand mixer. Add Dukes Mayonnaise, vinegar, and mustard. Blend until smooth. Season with salt and pepper to taste. Mix well.

Using a spoon (or fill a pastry bag) evenly disperse rounded spoonfuls of yolk mixture among each egg boat.

Garnish each deviled egg with paprika. Set aside.

To make spiders. Slice olives in half. Place one one-half of each olive on the center of each deviled egg. Slice the remaining one-half of each olive into eight even slices (for legs). Place four "legs" on each side of the "spider body" on your deviled eggs. Repeat until all eggs have their own spider. Cover and chill in the refrigerator until ready to serve.

Tip: If your children love the look of these eggs, but refuse to eat olives, use inedible spider cupcake toppers instead!