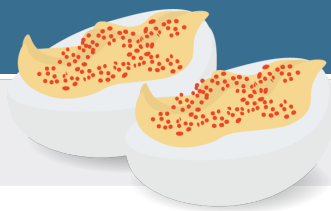


# RANCH DEVEILED EGGS



November 2

National Deviled Egg Day

## INGREDIENTS

- 12 Eggs
- 3 Teaspoons Dry Ranch Dressing Mix
- 1/3 Cup Mayonnaise
- 1 Teaspoon Dijon Mustard

## DIRECTIONS

1. In 4-quart saucepan or Dutch oven, place eggs in single layer. Add enough water to cover eggs by 1 inch. Heat to boiling. Immediately remove from heat; cover and let stand 15 minutes. Drain; rinse with cold water. Place eggs in bowl of ice water; let stand 10 minutes.
2. To remove shell, crack it by tapping gently all over; roll between hands to loosen. Peel, starting at large end.
3. Cut eggs lengthwise in half. Into medium bowl, slip out yolks; mash with fork. Stir dressing mix, mayonnaise and mustard into yolks.
4. Spoon or pipe yolk mixture into egg white halves.

## MEAL PATTERN CONTRIBUTION

 Meat/Meat Alternate

## MEAL TYPE

 Snack

## YIELD

24

## PORTION SIZES

Toddler	Preschool	School Age	Adult
1/2 Each	1/2 Each	1 Each	1 Each