



FINCH + FENNEL

# Dilly Fig Mustard Deviled Eggs

## INGREDIENTS:

6 Eggs  
1 Tbsp F+F Fig Ground Mustard Dip  
½ c Mayonnaise or Greek Yogurt  
4 Tbsp F+F Dilly Jalapeño Hot Sauce  
Salt & Pepper, to taste

## OPTIONAL TOPPINGS:

Jalapeños, thinly sliced  
Fresh Dill, chopped



## INSTRUCTIONS:

1. Fill a large sauce pan with enough water to cover all 6 eggs.
2. Once water is at a boil, carefully place the eggs in the water & boil for 10 minutes.
3. Remove eggs from boiling water & place into an ice bath, to cool.
4. Once cooled, peel & separate the eggs. Halve the egg whites and set aside on a serving tray.
5. Mash the yolks in a mixing bowl. Add the F+F Fig Ground Mustard Dip & mayonnaise or Greek yogurt to the bowl & mix well.
6. Drizzle in the F+F Dilly Jalapeño Hot Sauce, stirring & tasting as you go, to make sure it's not too spicy for your taste.
7. Salt & pepper egg yolk mixture, to taste.
8. Once done, place the egg yolk mixture into a piping or ziplock bag & begin to fill the egg white halves.
9. Top each with fresh dill & a thin piece of jalapeño, if desired.

*Enjoy!*

