

# Deviled Eggs Olé

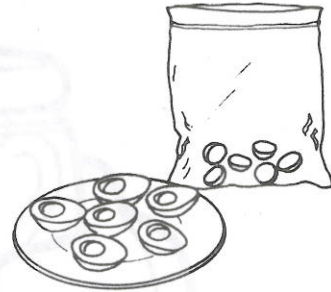
Deviled eggs are great adventure food. Sheldon puts the yolk mixture in one plastic bag and the egg white halves in another. Shelly packs both bags on ice or a commercial coolant in an insulated bag or cooler. They always keep them cold (40°F or lower).

**You'll need:** 6 hard-cooked eggs, 1/4 cup salsa, 1/4 cup finely shredded cheddar or jalapeño cheese, and 2 tablespoons mayonnaise

**C**ut eggs in half lengthwise. Place yolks in 1-quart plastic bag.



**P**lace remaining ingredients in bag with yolks. Press out air.



**C**lose bag. Knead until contents are thoroughly blended.



**P**ush contents toward corner. Snip about 1/2 inch off corner of bag.

**S**queezing bag gently, fill reserved whites with yolk mixture. Chill to blend flavors.

**Shelly's Tip:** Make deviled eggs eggsactly your way. Substitute the salsa and cheese with 2 - 4 tablespoons of your favorite ingredients. Try finely chopped meat, seafood, vegetables, nuts, or sweet pickle relish.

