

DeViLeD EgGs

The concept is easy:

Hard cook your eggs. Cool the Eggs. Crack the Eggs. Dye the Eggs. Peel the Eggs. Devil the Eggs. Eat the Eggs.

Step One– Boil a dozen eggs as you normally would and let cool.

Step Two– Crack the eggs with the back of a spoon making cracks that look like webbs.

Steps Three– Pour warm water in a pot that will cover all your eggs and add food coloring. I used purple. You want the water pretty dark. Let eggs sit 2-3 hours. You can randomly check on them. Don't let them go too long (like overnight) or the eggs will come out completely covered in the color with darker spots where the cracks were.

Step Four- Peeling. The secret to peeling the dyed eggs easily is to ask someone to help you, and then pretend you have to go to the bathroom. Disappear for at least 27 minutes, claiming food poisoning or lady problems. No one will question this...no one wants to know. (It's worth the peeling though, trust me. Haha!)

Step Five- Deviling. Easiest part of all.

Egg yolks from the eggs, $\frac{1}{4}$ cup mayo & salt and pepper. (I added green food coloring to mine to add to the *sPoOky* factor.)

Place everything into a bowl and mix it until it's smooth. Add the filling to a piping bag and fill each egg half. And there you have it! Fun, colorful, Deviled Sp0oKy eggs that look great and taste great too. Tiny little spiders I got from Amazon!