

NONO DEVEILED EGGS

SERVES 12

INGREDIENTS

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| 1 dozen | Large eggs |
| 1/4 cup | Mayonnaise |
| 1/4 cup | NONO SAUCE (and an additional 1-2 tbsp. for garnish drizzle) |
| 1/2 tbsp. | Kosher salt |
| 1/4 tbsp. | Ground black pepper |
| To taste | Paprika |
| 1/4 cup | Green onions, cut on the bias |
| 6 oz. | NONO Candied Bacon See NONO Candied Bacon recipe |

RECIPE

1. Place eggs in a single layer on the bottom of a pot, cover with cold water and bring them to a boil over high heat.
2. When water boils, turn off heat and allow eggs to sit for 15 minutes in pot on stove.
3. Shock eggs in cold water.
4. Once cool, peel eggs and cut them in half length-wise.
5. In a medium bowl, scoop out yolks of egg and mash them with a fork.
6. Add to yolks, mayonnaise, **NONO SAUCE**; salt, and pepper to taste, adjust as desired.
7. Yolk mixture should be smooth. Place it in a piping bag with a star tube.
8. Pipe a rosette into each egg white.
9. Sprinkle paprika to garnish, add green onion, and drizzle with **NONO SAUCE**.
10. For some extra flavor, add **NONO** candied bacon.

TIMINGS

Prep Time: 20 minutes
Cook Time: 8 minutes
Total Time: 28 minutes