

# Guacamole Deviled Eggs

1 packet **Guacamole Dip Mix** (dry)  
1/8 cup water  
3 to 5 ripe avocados  
12 eggs

Combine **Guacamole Dip Mix** and water; set aside for 10 minutes. Halve avocados and remove pits. Scoop out avocados into a medium bowl. Mash with a fork until well blended (you can also use an electric mixer). Stir in **Guacamole Dip Mix**/water mixture. Cover and refrigerate for 1 hour. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, and peel. Slice eggs in half and add yolks to a mixing bowl. Mix yolks with prepared **Guacamole**. Fill empty egg halves with guacamole/yolk mixture. Chill until serving. Makes 24 eggs.



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