



Blend **Dilly Dip Mix** and mayo. Mix well. Chill at least 4 hours. Boil 2 dozen eggs and let cool. Peel the eggs and cut in 1/2. Remove cooked yolks and mash. Add small amounts of **Dilly Dip** mixture to reach desired consistency to fill cooked egg white halves. Place mixture into a zipper-style plastic bag; snip corner and squeeze to refill eggs. Enjoy!

1 packet **Dilly Dip Mix** (dry)
2 cups mayo
2 dozen eggs
1 Tbsp. mustard

Dilly Deviled Eggs



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