



Hail-Mary Deviled Eggs

Ingredients:

12 hard-boiled eggs, peeled
1/2 cup Duke's mayonnaise
2 teaspoons yellow mustard
1/2 teaspoon Diamond Crystal kosher salt
1 tablespoon Postseasoning

Instructions:

Halve the hard-boiled eggs lengthwise and gently scoop out the yolks into a bowl. Reserve the empty egg whites. Add the mayonnaise, mustard, and salt to the yolks and mash together with the back of a fork until smooth. Using a small spoon, scoop some of the egg mixture back into the whites, making a bit of a mound. Sprinkle **Postseasoning** on each half of Deviled Egg for some kick and garnish with your chosen topping.

