



## 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.

**ESPN**