GARDEN FRESH RECIPES BY SAFER BRAND

Smoked Neviled Eggs

INGREDIENTS

- 12 hard boiled eggs
- 1/2 cup of mayonnaise
- 1/2 tsp onion powder
- 1/2 tsp of garlic powder
- 1/2 tsp salt
- 1/2 tsp liquid smoke
- 1/4 tsp smoked paprika (plus additional for garnish)
- Additional garnish (optional)
 - Bacon bits
 - Chives, Dill, or Parsley
 - Avocado bits
 - Smoked salmon
 - Shredded cheese
 - Sundried tomatoes

DIRECTIONS

1. Cut hard boiled eggs lengthwise and place yolks in a bowl.

2. Add the remaining ingredients in to the yolks and mix until smooth with a mixer, immersion blender, or food processor.

3. Use a piping bag or spoon to fill the egg whites with the yolk mixture.

4. Sprinkle the yolk mixture with additional smoked paprika and any other garnish you like.