

# Be-Deviled Eggs

6 boiled eggs

Guacamole to taste about ½ cup

Dijon mustard to taste

Large pitted black olives

Red pimento (strips)

Salt and pepper to taste

Slice eggs into halves and place the yolk into a small bowl.

Mash yolks with fork to make as smooth as possible.

Add the guacamole, mustard, salt, and pepper.

Mix well. If mixture appears dry, add additional guacamole.

Spoon mixture into egg halves.

Place a strip of pimento into the opening of the olive.

Slice the olive into fairly thin pieces and place on atop each egg half.

Serve on a deviled egg platter or on a tray with a layer of sprouts to help “nest” the eggs.

