

Big Game Deviled Eggs

Ingredients:

12	Phil's Fresh Pasture Raised large eggs, hardboiled and peeled
¼ cup	Mayonnaise
¼ cup	Sour cream
1 tbsp	Dijon mustard
1 tbsp	Fresh lemon juice
¼ tsp	Salt
¼ tsp	Pepper
2 tbsp	Finely chopped fresh dill or chives
Food dye or distilled white vinegar for coloring egg whites	

Directions:

1. Cut eggs lengthwise in half. Remove yolks to medium bowl. Reserve 20 white halves. Finely chop remaining 4 white halves
2. Mash yolks with fork. Add chopped whites, mayonnaise, sour cream, mustard, lemon juice, salt and pepper; mix well. Add dill; mix well. Refrigerate, covered
3. Coloring egg whites: Place egg whites in glass jars or tall glasses. For each color, combine 1 cup hot water, 1 tbsp. white vinegar and desired food coloring
 - a. Maroon: 2 tsp red + 5 drops yellow + 2 drops black; let sit 5-10 minutes
 - b. Blue/Dark Blue: 1 ½ tsp neon blue + ½ tsp + 20 drops neon purple; let stand 2-3 minutes for brighter blue and 5-6 minutes for darker blue
 - c. Green: ¾ tsp + 5 drops green + 10 drops yellow; let stand 8-10 minutes
 - d. Orange: ½ tsp red + ¼ tsp yellow; let stand 10 minutes
4. Pour coloring mixture over egg whites to cover completely. Let stand 2-10 minutes to desired achieved color
5. Remove colored egg whites from dye mixture with slotted spoon; pat dry with paper towels. Spoon one heaping tbsp yolk mixture into each egg white half. Garnish football eggs with chive laces or other toppers, as desired. Refrigerate until serving