

## Be-Deviled Eggs



This recipe is gluten free

A springtime tradition takes on a new twist with the addition of ANGOSTURA® aromatic bitters. Yes, bitters. Similar to our Classic Quiche, ANGOSTURA® aromatic bitters brings out the best in eggs – a real flavor enhancer.

## INGREDIENTS

6 Tbsp. mayonnaise

2 Tbsp. grated pecorino-Romano or other tangy cheese

1 tsp. ANGOSTURA® aromatic bitters

1 tsp. mustard powder or Dijon mustard (optional)

1/8 tsp. cayenne pepper

12 hard cooked eggs, peeled and halved lengthwise

2 Tbsp. finely diced celery

1 Tbsp. finely chopped green onion

Salt to taste

Paprika (optional garnish)

Makes 24 servings

## METHOD

In a small bowl, stir together mayonnaise, grated cheese, ANGOSTURA® aromatic bitters, mustard (if using), and cayenne pepper.

In a medium bowl, combine egg yolks, celery and onion. Mash with a fork until crumbly. Stir in mayonnaise mixture. Season with salt to taste, and add more cayenne pepper if desired.

Spoon into egg-white halves. Sprinkle with paprika if desired. Serve immediately or refrigerate until ready to serve.

Recipe by Rita Held

**Nutrition information per serving**(without mustard): 65.8 calories, 5.5 g fat (1.2 g fat, sat), 95.7mg chol, 3.4g pro, 0.4g carb, 57.4mg sodium, 0g fiber