



Chunky Deviled Eggs

Makes 10

Oh the taste of a good deviled egg. A month back I was at La Grande Cafe in Pasadena that claims they have the best-deviled eggs. They are great! But sometimes you want to make your own. While trying to create a chunky texture for the filling I decided to jump on the Sriracha sauce bandwagon while I was at it.. Last week while I was in Chicago at Spritzburger (Gale Gand and the Hearty Boys place). Gale and I were talking about deviled eggs. She said.. You have to try mine. She said.. I put

Sriracha in them! Funny I just created a recipe too using that thick red sauce! Hers' are creamy and piped out of a pastry bag while mine is chunky and needed to be spooned into the cavities.

6 large	hard-boiled eggs, sliced in half
2 tbsp	mayonnaise
1 tbsp	sweet pickle relish
1 tbsp	whole grain mustard
1 tbsp	chopped roasted red bell pepper
1/2 tsp	Srirachi sauce
1/4 tsp	Spanish paprika

1. Place 10 of the "white" halves onto a serving plate and set aside.
2. Coarsely chop the egg yolks and the two halves that you have. Place into a large bowl. Add mayonnaise, relish, mustard, red bell peppers, Srirachi sauce and paprika. Combine using a fork.
3. Spoon into the 10 halves that you have plated. Serve,