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## Halloween Special 1: Deviled Eyeballs



Starring: Dracula



### **Deviled Eyeballs**

- 1 doz. Eggs
- 2 tbps. Mayonnaise
- 1 tbps. Honey Mustard
- 3-4 Olives
- Red Icing

In a sauce pan, boil eggs over medium heat for about 20 minutes. Remove eggs from heat and place them into a bowl filled with cold water.

Once cool, crack and peel the outer shell from each egg. With a knife, cut each egg in half and place the yolk into a separate bowl. Combine and mash mayonnaise and honey mustard together with egg yolks. Blend until smooth, and transfer into an icing bag thingy.

With the bag thingy, fill each egg white cavity with the yolk mixture. Slice an olive into several slices, and place in the center of the yolk. Using your red icing, add veins around the perimeter to give it a creepy effect.

