

# Oregano Balsamic Deviled Eggs

## INGREDIENTS:

- 1 dozen hard boiled eggs, chilled
- 1/2 teaspoon salt
- 1/2 teaspoon smoked paprika, plus more for sprinkling
- 1/4 teaspoon fresh ground white pepper
- 1 tablespoon D'Olivo Oregano White Balsamic Vinegar
- 1/3 cup mayonnaise

## DIRECTIONS:

Peel chilled, hard-boiled eggs. Cut peeled eggs in half lengthwise. Remove yolk and place in separate bowl.

Mix yolk with salt, smoked paprika, and white pepper in a food processor set to low or use an electric mixer to achieve a light, creamy texture. Slowly add D'Olivo Oregano Balsamic and mayonnaise, and mix until incorporated and fluffy.

Fill a pastry bag with yolk mixture (pastry bag is easier and cleaner than filling egg whites using a spoon). Pipe 1/2 ounce of yolk mixture in each egg white. Place eggs on serving platter, sprinkle with smoked paprika, and serve or refrigerate until you are ready to serve.

*D'Olivo*

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