

Deviled Egg Dip

WITH WHITE LEMON BALSAMIC VINEGAR



Ingredients

- 8 hard boiled eggs
- 1/4 cup of mayonnaise
- 1/4 cup White Lemon Balsamic Vinegar
- 1 tbsp mustard
- 1 chopped pickle
- dash of hot sauce
- pinch of paprika
- salt and pepper to taste
- chives to garnish



Notes

Directions

1. Begin by peeling the hard-boiled eggs and chopping them into small pieces.
2. In a mixing bowl, combine the chopped hard-boiled eggs with 1/2 cup of mayonnaise. Mix until well combined and smooth.
3. Add 1/4 cup of White Lemon Balsamic Vinegar to the mixture. Mix well.
4. Incorporate 1 tbsp of mustard into the dip.
5. Fold in the chopped pickles.
6. Add a dash of hot sauce. Adjust the amount according to your desired level of spiciness.
7. Season the dip with salt and pepper to taste. Start with a small amount and adjust as needed.
8. Garnish with a pinch of paprika and freshly chopped chives.
9. Refrigerate the dip for at least 30 minutes before serving.
10. Serve the Deviled Egg Dip with your favorite dippables.