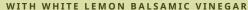
Deviled Egg Dip





Ingredients

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

Directions

1. Begin by peeling the hardboiled eggs and chopping them into small pieces.



Notes		

- 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.