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Yummy Filled Eggs

- 1 dozen eggs
- 1 Tbsp. salt
- 3 Tbsp. mayonnaise, heaping
- 2 tsp. sugar
- 2 dashes salt & pepper
- 2 tsp. vinegar
- 2 dashes w-shire sauce
- 2 tsp. mustard

Cover eggs with water, add salt and cook for 10 minutes. Peel eggs and cut lengthwise in 1/2. Taking out yolks and mash or put through salsa master. Add rest of ingredients. Refill egg halves and enjoy.
Note: After you are done with your Easter eggs you colored this is a good way to use them.

