

Deviled Egg Spiders



Ingredients

Hard cooked Eggs
Jumbo Black Olives

Egg Salad Ingredients

4 yolks
1 Tablespoon of Mayonnaise
1 Tablespoon of Greek Yogurt
1 Tablespoon Sweet Pickle Relish
Kosher Salt & Black Pepper to taste

Directions

1. Place eggs in large pot, boil in water for 10 minutes. Remove eggs and place directly in cold water. Let sit until completely cooled. Crack & peel away shells. Slice each egg in half.
2. Pop out yolks and place in large mixing bowl. Set aside whites.
3. Mix in egg salad ingredients with the yolks until well blended. Spoon egg salad mixture back into whites.
4. To assemble the spiders: slice a black olive in half lengthwise, that will become the body. Then cut the other half crosswise into thin slices to form the 8 creepy legs.

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