

## **CURRIED DEVILED EGGS**

Curry powder gives deviled eggs an unexpected flair. Turmeric gives curry powder its distinctive yellow color and flavor. Serve as an appetizer or part of a buffet meal.

6 hard-cooked eggs, peeled  
1/4 cup mayonnaise  
1 tsp fresh lemon juice  
1 tsp McCormick® Curry Powder  
1/4 tsp McCormick® Mustard, Ground  
1/4 tsp salt  
1/8 tsp McCormick® Black Pepper, Coarse Ground  
1 tbsp chopped chives

Slice eggs in half lengthwise. Remove yolks; place in small bowl. Mash yolks with fork or potato masher.

Stir in mayonnaise, lemon juice, curry powder, mustard, salt and pepper until smooth and creamy. Spoon or pipe mixture into egg white halves. Sprinkle with chives.

Refrigerate 1 hour or until ready to serve.