



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

HONEY BOURBON AND RANCH DEVEILED EGGS

INGREDIENT	QUANTITY
Eggs, hard boiled, halved, separated	10 ea
Miracle whip	3 T
Hidden Valley Ranch Dressing	1 T
Roasted Garlic Hummus	1 T
Garlic Spread	1 T
Pickles (claussed preferred), minced	1 T

Garnish:

Smokehouse 220 Honey Bourbon BBQ Sauce

Chives, minced

METHOD:

1. Mix yolks with remaining ingredients in table top mixer until smooth
2. Pipe mixture into egg white half
3. Garnish with a drizzle of Smokehouse BBQ sauce and minced chives

YIELD: 20 pc