JANE SMITH LIFESTYLE

Halloween Spider Deviled Eggs

Serves: 12 deviled egg halves



Classic creamy deviled eggs topped with black olive spiders for an easy Halloween appetizer.

Ingredients

- 6 large eggs
- 3 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon pickle juice or white vinegar
- Salt and black pepper, to taste
- Paprika, for garnish
- 12 whole pitted black olives

Directions

1. Hard-boil the eggs, cool completely, peel and slice in half lengthwise.
2. Remove the yolks and mash with mayonnaise, Dijon mustard and pickle juice until creamy. Season to taste.
3. Spoon or pipe the filling back into the egg whites and lightly dust with paprika.
4. Cut 6 olives in half for the spider bodies. Slice the remaining olives into thin curved strips for legs.
5. Place one olive half on each egg and arrange olive strips around it to make spider legs. Chill until serving.

Jane's Note

These are easy to prep ahead. Keep chilled items refrigerated until serving and bake the warm appetizers close to party time.

Storage: Store leftovers covered in the refrigerator.

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