

# Deviled Eggs

*Courtesy of Cane River Pecan Company  
Makes 12.*

## **Ingredients:**

- 6 hard boiled eggs, peeled
- 1/3 cup pecan meal
- 1 dash garlic powder and onion powder
- 1/2 teaspoon salt
- 1 dash hot sauce
- 1 tablespoon dill pickle relish
- 2 teaspoon yellow mustard
- 2 tablespoon mayonnaise



## **Directions:**

- Slice the eggs in half lengthwise and gently remove the yolks.
- Put the yolks and the remaining ingredients in a bowl and mix well.
- Fill each egg white with an equal amount of the mixture and chill for at least 1 hour before serving.