



High 5 Deviled Eggs

- 12 good quality eggs
- ¼ cup mayo
- 1 tsp Dijon mustard
- 2 tsp grated parmesan
- 1 roasted pepper, stem, skin, seeds, and veins removed
- 3 -4 large basil leaves
- 2 cloves minced roasted garlic or 1/8 tsp garlic powder
- High 5 Salt Blend of your choice to taste
- High 5 Fixer Upper No Salt Blend for finishing

1. cook eggs: place eggs in a small sauce pan and cover with cold water; place lid on pan and bring pot to a boil; turn heat off as soon as water boils, leave lid on pot and keep eggs in hot water for 10 minutes; place pot in the sink and add cold water to the hot water to gradually lower the temperature and cool the eggs slowly; once the water is cold let the eggs sit in the cold water for 5 – 10 minutes, then drain, peel, and place in refrigeration
2. cut the eggs in half lengthwise and remove the yolks to bowl of a food processor, reserving whites; add all other ingredients and combine well; taste and season with High 5 Salt; pulse to combine (start with approx. ¼-1/2 tsp.)
3. place egg mixture in a pastry bag OR a ziplock bag with a small bit of corner cut off (with a fun tip if desired) and fill each half egg cavity with filling; sprinkle with a pinch of High 5 Fixer Upper!