

Classic Deviled Eggs

from The Bite Me Cannabis Cookbook

Ingredients

- 6 large eggs, hardboiled, peeled and halved
- 2 tablespoons mayonnaise
- 1 tablespoon canna-butter, melted, cooled
- 1-2 tablespoons sweet pickle relish
- 1 teaspoon finely minced shallot
- 1 teaspoon Dijon mustard
- Salt
- Ground black pepper
- Smoked paprika for dusting

Instructions

- Place the eggs on your work surface. Gently remove the yolks and place them in a medium bowl.
- Set the whites aside on a large plate.
- To the bowl, add the mayo, canna-butter, relish, shallot and mustard, and mash everything together until smooth.
- Season with salt and pepper to taste.
- Carefully fill the cavities of the egg whites with the yolk mixture. Sprinkle with paprika.

Notes