



Sausage Stuffed Deviled Eggs

directions

1. In a skillet brown your favorite Swaggerty's Farm fresh sausage. Drain and crumble.
2. Hard-boil eggs. Cut hard-boiled eggs in half. Scoop the yolks into a mixing bowl. Use a fork to smash yolks into small pieces.
3. To the smashed yolks add softened Boursin, mustard, mayonnaise, and pickle juice. Stir vigorously with a fork to blend ingredients.
4. Add finely crumbled Swaggerty's Sausage to the mixing bowl and stir to mix. Season with salt & pepper to taste.
5. Fill egg halves with the filling, mounding slightly.
6. Garnish with fresh Parsley. Cover loosely. Chill until ready to serve.

6 + <i>servings</i>	10 min <i>prep time</i>	20 min <i>cook time</i>
ingredients <i>½ cup cooked, drained and finely crumbled Swaggerty's sausage</i> <i>6 hard-boiled eggs, peeled</i> <i>¼ cup softened herbed cheese spread</i> <i>1 Tbsp. Grey Poupon®</i> <i>1 Tbsp. mayonnaise</i> <i>A splash of pickle juice</i> Salt & Pepper <i>Fresh parsley, chopped</i>		

To Serve

Serve each stuffed sausage deviled egg topped with a parsley garnish or sprinkle with paprika or even cheese! Watch this classic appetizer go fast at your next event.

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