

SATURDAY MARKET

September 8 Demo Recipe:

Steph's BBQ Deviled Eggs

Submitted by Stephanie Burnette of The Supper Swap Girls

Ingredients:

1 Dozen Eggs
2 ½ Tablespoons Mayo
1 ½ Tablespoons Hot Chow Chow
1 ½ Tablespoons Mustard-based BBQ Sauce
Celery Seed or Celery Salt to Garnish

Directions:

Hard boil eggs, refrigerate until cold. Peel and cut each in half. Scoop out yolks into separate bowl. Add mayo, bbq sauce, and chow chow. Mash well with a fork. Spoon back into egg white shells. Garnish with Celery Seed or Celery Salt.

Serve on an egg plate.

*For more great recipes and tips visit The Supper Swap Girls' blog at www.greenvilleonline.com or www.upstatemoms.com