

Spider Deviled Eggs

Halloween Dishes

Source: sheknows.com/food-and-recipes/articles/973723/spooky-spider-snacks/



SERVES:
6



COOKING TIME:
15 MINS

INSTRUCTIONS

1. Once hard-boiled eggs have cooled, carefully peel off shell and discard. Cut each egg in half vertically, scoop out the yolk and place into a large bowl.
2. Add mayonnaise, minced shallot, white vinegar, salt and pepper and mustard to the bowl, mix to combine. Add additional mayonnaise and salt and pepper to taste. Fill each egg half with about 1 tablespoon of filling.
3. To make spiders, cut the olives in half. Place one half of the olive cut side down in the middle of the egg filling. Cut the rest of the olive into slices vertically. Then, position four olive slices around the olive in the center (to create spider legs).
4. Garnish with spider webs and enjoy!

INGREDIENTS

6 hard-boiled eggs
3 tablespoons mayonnaise
1 tablespoon minced shallot
1 teaspoon white vinegar
1 teaspoon mustard
Salt and pepper to taste
Whole black olives

