

Ariel Osborn  
Junior  
Stuffed Eggs  
Armstrong County

## Jalapeno Popper Deviled Eggs

12 hard cooked eggs halved  
4 oz softened cream cheese  
3tbsp miracle whip  
2 tsp mustard  
2 tsp white vinegar  
1 tsp sugar  
1 md. Jalapeno minced  
3 slices of bacon cooked to crisp and crumbled  
3 tsp chives diced  
1 tsp paprika

Remove the yolk from all of the egg halves and place in a large mixing bowl  
Combine yolks, cream cheese, miracle whip, mustard, vinegar, sugar, and jalapenos.  
Pipe mixture into the hollowed out egg halves. Top with paprika bacon crumbles and chives.

Patrick Detten  
Junior  
Stuffed Eggs  
Carson County

## BACON DEVILED EGGS

### Ingredients:

- 12 eggs
- ½ cup mayo
- 4 Tbsp. of bacon crumbles or 4 slices of bacon, chopped
- 2 Tbsp. of finely shredded cheese
- 1 Tbsp. of mustard
- Salt, pepper, paprika to season

### Directions:

1. Place eggs in saucepan and cover with water. Bring to a boil and remove from heat. Cover and let stand for 10 to 12 minutes. Remove hot water and cool by rinsing under cold water.
2. Peel hard cooked eggs and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayo, bacon, cheese and mustard. Season with salt and pepper to taste. Fill egg white halves with yolk mixture and garnish with paprika. Refrigerate until serving.

Anna lilana Granadoz

Junior

Stuffed Eggs

Collingsworth County

### **Deviled Egg Daisies**

6 hard boiled eggs  
1/4 cup mayo  
1 tablespoon scallions  
2 tablespoons of relish  
salt to taste  
1 teaspoon paprika

Additional scallions and cilantro for decoration.

Boil eggs and peel them.

Then cut them in half and put yolks in a bowl and add all other ingredients except for the extra scallions and cilantro.

Mash all together put in a piping bag. Then on your platter set up egg whites, scallions and cilantro in the shape you want. Then fill eggs with mixture and sprinkle with paprika.



Kathleen "Kate" Vermedahl

Junior

Stuffed Eggs

Dallam County

### **Guacamole Stuffed Eggs**

#### **Ingredients:**

6 Large boiled eggs  
1 Medium, ripe avocado  
1/2 Tbsp fresh lime juice  
1 Tbsp finely chopped cilantro leaves, plus more for garnish  
1/4 tsp onion powder  
1/8 tsp garlic salt  
Freshly ground black pepper, to taste  
1 Clove pressed garlic  
Paprika to sprinkle over the top

#### **Directions:**

1. Peel eggs and cut them in half lengthwise. Remove egg yolks from halved eggs and place three yolks in a food processor; discard the rest.
2. In the food processor, add ripe avocado, lime juice, chopped cilantro, and pressed garlic clove.
3. Add onion powder, garlic salt, and freshly ground black pepper.
4. Using the S-shape blade, blend until you get a smooth, paste-like consistency.
5. Pipe the avocado mixture into the eggs using the design of your choice or you can spoon the mixture into the eggs.
6. Garnish with paprika and cilantro leaves

Servings: 12

Name Jessa Bell

Junior

Stuffed Eggs

County Name Hemphill

## Deviled Eggs

Type recipe here:

### Ingredients

12 whole hard-boiled eggs, peeled and halved

1/2 cup (real) mayonnaise

1 Tablespoon yellow mustard (or dijon)

1/4 teaspoon salt

1/8 teaspoon pepper

2 teaspoons finely chopped pickles or pickle relish

1 teaspoon white vinegar

1 teaspoon pickle juice

paprika for garnish

### Directions

Place eggs in a large wide saucepan and cover with cold water. Bring to a boil for 12 minutes. Remove the eggs from the heat and run under cold water until completely cooled. Peel the eggs and slice in half lengthwise.

Remove the yolks from the egg halves and place them in a bowl. Place whites on a separate plate. Mash the yolks with a fork until they are totally broken up. Add mayonnaise, mustard salt, and pepper and stir/mash it together until totally smooth. Add the pickles, vinegar, and pickle juice, if using. Stir to combine; mixture should be mostly smooth.

Use 2 small spoons (or piping bags) to place large dollops of the egg mixture into the egg half.

Note: if you fill the halves really full, you may have some halves left over. Serve on a bed of red cabbage (optional) with a sprinkle of paprika! Serves 12



Name Matthew Roland

Junior

Stuffed Eggs

County Name Hutchinson

### Deviled and Un-Deviled Stuffed Eggs

**Ingredients:**

1 beet, peeled and halved  
6 eggs  
1/3 avocado  
1 tsp lime juice  
1/2 tsp Sriracha  
2 1/4 tsp salt, divided  
1 TBSP minced cilantro  
1/8 c plain, Greek yogurt  
1 tsp Dijon mustard  
1/8 tsp pepper

6 Servings, 2 stuffed eggs per serving

**For garnish:**

1 red bell pepper, 1 cucumber, 12 capers and 6 green olives with pimento

1. Cut the beet into chunks. Place in a saucepan and add 2 c of water. Heat over med-high until boiling, then reduce and simmer for 20 minutes. Let cool.
2. Place eggs in a large saucepan, covering with an inch of water. Bring to a boil, then cover and remove from the heat. Let stand for 12 minutes.
3. Prepare a salt-water bath for the eggs by filling a large bowl with enough water to cover the eggs, about 1 cup of ice and 2 tsp of the salt. Use a slotted spoon to transfer the hard-boiled eggs to the salt-water bath to cool.
4. Peel the cooled eggs, slice in half length-wise removing and reserving the yolks. Store the yolks in the refrigerator.
5. Place 6 egg white halves into a storage container and place it into the refrigerator. Place the other 6 halves into a clean mason jar. Pour the reserved beet juice over them and store it in the refrigerator for at least 1 hour, or over night, until the halves have reached the desired red color.
6. Remove the dyed halves from the juice and pat dry with paper towels.
7. Using the back of a fork, mash half of the reserved hard-boiled egg yolks with the avocado, lime juice, 1/8 tsp of salt, Sriracha and cilantro. Put filling into a plastic storage bag, cut off one corner of the bag and use to pipe the filling into the dyed egg halves.
8. Mash the remaining hard-boiled egg yolks with the yogurt, mustard pepper and 1/8 tsp of salt. Using a plastic storage bag as before, pipe the filling into the un-dyed egg halves. Return filled eggs to the refrigerator while preparing the garnishes.
9. For the Deviled eggs, make 6 sets of horns from the red bell pepper by cutting 1 1/2" long strips and trimming them to a point at one end. Make 6 sets of eyes by slicing the olives in half. Insert the horns into the avocado filling and place the eyes cut side up.
10. For the un-Deviled eggs, make 6 sets of wings from the cucumber. Score the cucumber by running the tines of a fork length-wise down the cucumber. Cut 6 even slices from the cucumber and then cut the slices in half to form the wings. Insert the wings into the eggs with the yogurt filling and top with 2 capers each for the eyes. Store in the refrigerator until serving.

Haley Young

Junior

Stuffed Eggs

Lipscomb

## RAINBOW DEVILED EGGS

### Ingredients:

10 Eggs  
1 tsp Cider vinegar  
3 drops each, Food coloring  
1/2 cup Olive oil mayonnaise  
1/2 cup Mustard  
2 tbs Sweet relish  
dash of Salt  
dash of Pepper  
dash of Paprika

### Directions:

Place eggs in pan and cover with water. Place pan on stove and bring water to a boil. Turn heat down to low and simmer for 15 minutes. Cool the eggs but running cold water on them. Peel the shell from the eggs and cut eggs in half. Remove the yolks and place in separate bowl. Place whites on a plate. In five 8oz cups, fill halfway with water and add food coloring and cider vinegar. Place egg white halves in food coloring about 5 minutes. Remove the eggs from the food coloring and place them on a paper towel to dry. Smash the yolks with a fork. Add the mayonnaise, mustard, relish, salt, and pepper. Mix well. Fill each colored egg white with yolk mix and place on serving dish. Sprinkle with paprika. You may refrigerate before serving.



Aidan Hill

Junior

Stuffed Eggs

Moore

### **Jalapeno Popper Deviled Eggs**

Serves 6

**Ingredients:**

6 hard boiled eggs, peeled

2 Tbsp. Greek yogurt

1 Tbsp. mayonnaise

3 Tbsp. fiesta mix cheese, finely shredded

3 Tbsp. cream cheese, whipped

1/4 cup diced jalapenos

1/4 cup cooked, crumbled bacon

1/4 tsp. salt

1/4 tsp. pepper

1/4 tsp. garlic powder

Additional bacon, cheese and jalapeno to sprinkle on top of eggs

**Directions:**

Cut the eggs in half, scoop the yolks out, mash the yolks and mix with the Greek yogurt, mayonnaise, cheese, cream cheese, jalapenos, and bacon. Place a tablespoon of the mixture back into the holes left by the yolks in the eggs.

Sprinkle eggs with additional bacon, cheese, and jalapeno.



Abby Gist

Junior

Stuffed Eggs

Oldham County

### **Grandma's Stuffed Eggs**

**Ingredients:**

2 small eggs

1/3 cup mayo

1 tsp. mustard

1/8 tsp. onion powder

1/8 pepper

1/8 teaspoon salt

Add more mayo if needed for texture

**Directions:**

Place eggs in sauce pan. Cover with cold water. Add a pinch of salt to the water. Bring to a boil on medium heat. Turn off heat, cover pan and let sit for 15 minutes. Drain the water. Shake pan to crack the eggs. Cover with cold water. Let sit for 10 minutes. Feel eggs for desired texture. Cut eggs in half long ways. Scoop out yolk and mash up with other ingredients. Spoon or pipe mixture back into the whites of the eggs. Sprinkle with paprika if desired.

Archer Albracht

Junior

Stuffed Eggs

Potter

### Deviled Bacon Avocado Eggs

Ingredients:

12 eggs  
cold water  
5 thick slices of bacon, chopped  
1/2 c. mayonnaise  
1 Tbs. Dijon Mustard  
2 tsp. white vinegar  
splash of hot pepper sauce  
1/4 tsp. ground black pepper  
1 avocado  
2 tsp. lemon juice  
4 green onions

Directions:

Cook eggs in cold water and peel  
Cut in halves  
In a bowl mash egg yolks with a fork and add mayonnaise, mustard, vinegar, hot pepper sauce and black pepper. Stir until mixed.  
In a small bowl, chop avocado into small chunks and toss in lemon juice.  
Place avocado in the bottom of each egg white.  
Spoon egg yolk mixture on the top of avocado in each egg white.  
Sprinkle with bacon and green onion.

Roxanne Taylor

Junior

Stuffed Eggs

Randall County

## Deviled Eggs with a Twist

### Ingredients:

6 eggs  
1/4 cup mayonnaise  
1 teaspoon white vinegar  
1 teaspoon yellow mustard  
1/8 teaspoon salt  
Freshly ground black pepper  
Smoked Spanish paprika, for garnish

### Additional Ingredients:

Chives  
Crumbled Bacon  
Shredded Cheddar Cheese  
Buffalo Sauce  
Blue Cheese  
Sweet Relish

### Directions:

Place eggs in a single layer in a saucepan and cover with enough water that there's 1 1/2 inches of water above the eggs. Heat on high until water begins to boil, then cover, turn the heat to low, and cook for 1 minute. Remove from heat and leave covered for 14 minutes, then rinse under cold water continuously for 1 minute.

Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, and pepper, and mix well.

### Variations:

Sprinkle the Paprika over the top of eggs once finished placing the yolk mixture in the egg whites.

Add shredded cheese and bacon crumbles to the top of the deviled egg for a morning breakfast flare.

Dribble 2-4 drops of buffalo sauce on the top of the deviled egg and place 2-3 pieces of blue cheese on the top.

Cut a few chives or green onions and place on the top of the deviled egg for a little flavor and to dress it up.

Add 1-2 Tablespoons of sweet relish to the egg yolk mixture, mix and place on the egg whites.

Breelee Morris

Junior

Stuffed Eggs

Roberts

### Spooky Spider Eggs

7 Boiled Eggs  
1/2 cup Miracle Whip  
2 Tbsps Sweet Relish  
1 Tbsp mustard  
Salt and Pepper  
Paprika  
1 can of Black Olives  
1 baggie

Peel the hard boiled eggs, and discard the shells. Then cut the eggs in halves and take out the yolks and put them in a separate bowl. Take a fork and mash the yolks till they are good and minced. Then take the miracle whip, mustard, relish, and add these ingredients to the yolks and stir till the yolks are mixed well. Take a baggie and put all the yolk mixture in it and cut the tip to fill the egg whites. Fill the egg whites and set them aside. Open the can of olives and drain off the juice. Then Cut the olives in halves , enough for one half for each egg. Then cut the rest into four pieces for the legs of the spiders. Add them to the eggs and Serve. Serves 7-14 people.

Lauren Mauck  
Junior  
Stuffed Eggs  
Sherman

### Breakfast Skillet Stuffed Eggs

1 lg potato diced washed and peeled  
1 Tbs diced onion  
1 Tbs diced Green pepper  
1 Tbs diced red pepper  
1/4 lb breakfast sausage  
2 oz of American cheese  
3 hard-boiled eggs

Cook breakfast sausage until brown in a skillet on the stove.  
Drain cooked sausage but leave a tablespoon of grease to cook veggies in.  
Add diced potato, onions, and peppers to greased skillet.  
Sauté until light golden brown and soft.  
Add cooked sausage to the cooked veggies  
Stir in American cheese until melted and fully incorporated.  
Peel hard boiled eggs.  
Carefully slice in half.  
Remove the cooked yolks and crumble them into the skillet mixture.  
Stir well.  
With a small cookie scoop, scoop skillet mixture into the well of each egg where the yolk used to be.  
Serve immediately.  
Store leftovers in an air tight container in the fridge.

Travis Huff

Junior

Stuffed Eggs

Wheeler County

### **Deviled Eggs**

6 Hard-Cooked Eggs  
3 tablespoons mayonnaise  
1/2 teaspoon ground mustard  
1/8 teaspoon salt  
1/8 teaspoon ground pepper plus extra for sprinkling

Peel eggs. Cut lengthwise in half. Slip out yolks and place in a small bowl. Mash yolks with fork. Stir in mayonnaise, mustard, salt and pepper into mashed yolks. Fill whites with egg yolks mixture. Sprinkle ground pepper on top of eggs. Cover and refrigerate up to 24 hours before serving. Yields: 12