



RECIPES

Deviled Duck Eggs

4 hard boiled medium duck eggs, carefully shelled and cut in half
2 Tbsp. Daisy sour cream
1 tsp. prepared mustard
1 medium chopped "Bubbies" dill pickles, or 1 Tbsp. dill relish
1 Tbsp. finely chopped cilantro
Dashes of Real Salt, cayenne, and dried dill

Gently scoop out yolk of egg into small mixing bowl. Set cooked egg white onto dish or platter for use later. Mash yolk with fork until small granule size. Add remaining ingredients and mix well. Spoon yolk mixture back into the egg white halves, shaping spoonful into rounded mound. Sprinkle top with powdered paprika and serve.