

## Buffalo Deviled Eggs

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Yields 24

### Ingredients

12 large eggs  
1/3 c. mayonnaise  
Juice of 1/2 lemon  
1 1/2 tbsp. mustard  
3 tbsp. crumbled blue cheese, plus more for garnish  
2 tbsp. buffalo sauce, plus more for garnish  
kosher salt  
Freshly ground black pepper

Place eggs in a single layer in a saucepan and cover with 2 inches of water. Bring to a boil, then reduce heat to low and cook, covered, 1 minute. Remove from heat and let sit, covered, 14 minutes, then rinse under cold water.

Crack shells and carefully peel under cool running water.

Halve eggs lengthwise, then spoon out yolks into a small bowl and place whites on a serving platter. Using a fork, mash yolks, then stir in mayonnaise, lemon juice, mustard, blue cheese, and buffalo sauce and season with salt and pepper.

Spoon mixture evenly among egg whites and garnish with blue cheese and buffalo sauce.

***Credit: delish.com***