

## GUASTELLO'S VILLAGE MARKET

# Deviled Egg Chicks

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Serves 12

### Ingredients

12 large eggs hard boiled and peeled  
1/3 cup mayonnaise  
1 1/2 tsp Dijon mustard\* or add to taste  
1/4 tsp garlic powder  
1/8 tsp salt or to taste  
1 small carrot peeled and sliced into rings  
6 black olives

Peel 12 hard-boiled eggs. With a sharp knife, slice off a very thin layer from the base of the egg - this will give it a flat surface to stand on a platter. Cut off a generous top third of the egg. Squeeze around the egg base gently to loosen the yolk and it should pop right out. Keep the lids paired with their bases.

In a medium mixing bowl, combine 12 cooked yolks and mash well with a fork. Add 1/3 cup mayonnaise, 1 1/2 tsp dijon (or add to taste), 1/4 tsp garlic powder and 1/8 tsp salt, or season to taste. Mash everything together until smooth. Transfer mixture to ziploc or pastry bag and pipe generously into egg bases. Place top 1/3 back over the base and press down slightly to adhere.

For the eyes, poke through an olive with a plastic straw several times then gently squeeze down the straw and the little circles of olives will pop right out. For the beaks, thinly slice a few rings of carrot and cut each ring into sixths. Insert 2 olive spots for eyes and 2 carrot wedges the beak. Set chicks on a platter and garnish with fresh parsley or dill to give them that "free range" feel.

***Credit: natashaskitchen.com***