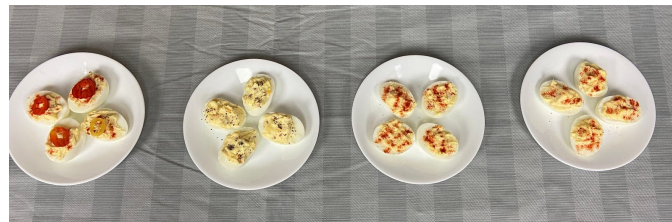


# Zack's Deviled Eggs 4 Delicious Variations

Be sure to check out our step by step video at:  
<https://youtu.be/I7Nv5l4auoc>



## You will need:

- 8 Hard Boiled Eggs
- 1 tsp White Vinegar
- 1 tsp Sugar or Artificial Sweetener
- 4 tbsp Mayonnaise (use more or less as desired)
- Paprika to taste
- Black Pepper to taste (Loaded variation)
- $\frac{1}{8}$  tsp Hot Sauce to taste (Kicked up variation)
- $\frac{1}{8}$  tsp chili powder (Kicked up variation)
- $\frac{1}{2}$  tbsp Diced Green Onion (Loaded & Kicked up)
- 1 tbsp Real Crumbled Bacon (Loaded variation)
- 1 tbsp Grated Diced Cheddar Cheese (Loaded)
- 8 slices of jalapeno or banana pepper (kicked up)

## Regular & Keto Deviled Eggs

1. Slice the hard boiled egg in half lengthways and remove the yolks, place yolks in a bowl.
2. Using a fork, mash the yolks into a fine crumbled consistency.
3. Add the vinegar, and for regular, add the sugar, for Keto, add the sweetener.
4. Taste and adjust as necessary.
5. Fill egg halves with mixture.
6. Sprinkle Paprika on top to finish.

## Loaded Deviled Eggs

1. Slice the hard boiled egg in half lengthways and remove the yolks, place yolks in a bowl.
2. Using a fork, mash the yolks into a fine crumbled consistency.
3. Add the vinegar and for regular, add the sugar, for Keto, add the sweetener.
4. Taste and adjust as necessary.
5. Add Cheddar Cheese, Crumbled Bacon and Green Onion, mix until evenly distributed.
6. Fill egg halves with mixture.
7. Sprinkle Black Pepper on top to finish.

## Kicked-Up Deviled Eggs

1. Slice the hard boiled egg in half lengthways and remove the yolks, place yolks in a bowl.
2. Using a fork, mash the yolks into a fine crumbled consistency.
3. Add the vinegar and for regular, add the sugar, for Keto, add the sweetener.
4. Taste and adjust as necessary.
5. Add chili powder, green onion, and hot sauce, (adjust taste), mix until evenly distributed.
6. Fill egg halves with mixture.
7. Sprinkle Paprika on top and add a slice of jalapeno or banana pepper to finish.

**Tip:** To fill the egg halves, you can use a spoon or a decorating bag. You can even cut the corner off a sandwich bag, filled with the egg mixture and squeeze into the eggs.