

# PPLD Young Adult Services Tutorial:

## Dragon Deviled Eggs

### Description:

Enjoy making an egg-squisite treat inspired by classic fantasy!

### Supplies:

1. 12 eggs
2. 1 tbsp. distilled white vinegar
3. Assorted food dye
4. ¼ cup mayonnaise
5. 2 tsp yellow mustard
6. ½ tsp pickle juice
7. Salt
8. Paprika
9. Sandwich bags

### Link to Video Tutorial:

<https://youtu.be/X9KMGvxcZXU>

### Instructions:

1. Place eggs in saucepan and cover with cold water. Fill the water about 1" above 6 eggs, 2" above 7-12 eggs. You may also add ½ tsp salt to the cold water to help prevent cracking and make peeling the eggs easier.)
2. Bring water to a boil, then boil eggs for 5 minutes.
3. Turn off the heat and let eggs sit for 10-12 minutes.
4. Drain out the hot water and add cold water. With a large batch of eggs, remove them with a slotted spoon and place them into a large bowl of ice water.
5. Mix 1 tbsp. of distilled white vinegar with food dye in a cup and add enough water to submerge an egg in it.
6. Crack all around the shells of the eggs with a spoon, allowing some areas to open to let the dye seep in.
7. Leave eggs in dye for 15+ minutes.
8. Carefully remove shells from eggs.
9. Slice eggs in half and remove yolks.
10. Mix yolks with ¼ cup mayonnaise, 2 tsp of yellow mustard, ½ tsp pickle juice and 2 pinches of salt.
11. Separate yolk mix into sandwich bags, kneading well. Cut one corner of the sandwich bag at angle.
12. Squeeze mixture back into egg halves through the cut in the corner of the sandwich bag.
13. Sprinkle with paprika .
14. Enjoy!