

Deviled Eggs with Smoked Salmon©

Ingredients:

1 1/2 medium	eggs per person (about 18 hard boiled eggs)
3 oz.	Kerry Gold™ Irish Butter, room temperature
1/2 cup	sour cream, drained
4 oz.	cream cheese, room temperature
1 Tbsp.	lemon pepper to taste
3 Tbsp. fresh	chives, chopped fine
4 oz.	smoked salmon, cut into small cubes

Method:

Hard boil eggs and let cool. Peel and cut in half. Put the whites on a platter and yolks in a mixing bowl. To the yolks, add butter, sour cream, cream cheese, lemon pepper and chives. Mix with the Magic Wand using the flat blade or the blade with the holes. Stir in salmon with a spatula.

Fill a decorating bag with yolk mixture using the big round tip. Fill egg whites with yolk mixture. Decorate with half black or green olives. Keep in refrigerator until ready to serve. Cover with plastic when cold.

***Hint:** Make eggs the night before because they contain butter.*

***Hint:** Too much filling? Add cream cheese and make a cheese ball or sandwiches and keep in the freezer for a quick snack!*

