

Buffalo Deviled Eggs



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Serves: 8-12 | Prep time: 15 min | Cook time: 10 min

INGREDIENTS

- 12 large eggs
- ½ cup mayonnaise
- 4 tbsp [Moore's Original Buffalo Wing Sauce](#)
- 3 tbsp prepared horseradish (optional)
- 1 tbsp Dijon mustard
- Salt and pepper to taste
- 2 tbsp minced chives
- ¼ cup crumbled blue cheese

DIRECTIONS

1. Put the eggs in a single layer in a pan and fill with water to cover the eggs.
2. Place the pan, uncovered, over high heat until the water reaches a rolling boil.
3. Cover and reduce heat to a slow boil for 5 minutes then remove from heat and allow eggs and water to come to room temp.
4. Once the eggs are cooled, peel the shells.
5. Cut each egg in half, lengthwise, and carefully remove the yolk into a bowl.
6. Mash the egg yolks and stir in the mayonnaise, Moore's Original Buffalo Wing Sauce, Dijon mustard, and horseradish, if using. Add salt and pepper to taste.
7. Spoon some of the yolk mixture into the hollow of each egg white or place the yolk mixture in a piping bag and pipe into the hollow of each egg white.
8. Arrange the eggs on a platter and garnish with the minced chives and blue cheese crumbles.