

**Incredible! Egg Salad
Recipe Contest
Sponsored by the North Carolina Egg Association
Tuesday, October 17, 2017**

Third Place: Ashlee Taylor, Durham

Deviled Dragon Egg Bites

Makes 24-30 bites

12 eggs, hard boiled
1.5 cup of soy sauce
½ cup mayo
1 tsp. dry ground mustard
1 tsp. white vinegar
¼ tsp. salt
½ tsp. ground black pepper
Sriracha sauce
Chives cut into 1” sections
Rice crackers or prebaked mini fillo dough shells

Crack shells of hard boiled eggs with the back of a spoon. Crack them, but do not peel them completely. Soak the cracked eggs in soy sauce for 12+ hours in a spill proof container. Peel the eggs. Cut in half lengthwise. Scoop out egg yolks into a small bowl. Mix egg yolks with mayo, mustard, vinegar, salt and pepper. Roughly chop the empty egg whites. Gently fold together the egg yolk mixture and the egg whites. Place a dollop onto rice crackers or prebaked mini fillo dough shells. Drizzle Sriracha sauce across the appetizers and top with a piece of chive or two. Serve chilled.