



July 4th Colored Deviled Eggs

A colorful and tasteful display of deviled eggs for your 4th of July Celebration.

Course Appetizer, Side Dish, Snack

Cuisine American

Servings **Prep Time** **Cook Time**

12 Servings 40 Minutes 28 Minutes

Ingredients

- 24 Large Eggs or Commercial Egg Whites
Use 1/6th of a cup of liquid whites (3 Tablespoons) for each star
- 24 drops Red liquid food coloring
- 24 drops Blue liquid food coloring
- 24 to 48 Tablespoons Deviled Egg Stuffing

Servings: 12 servings

Units: Metric

Instructions

1. Easy Boil™ 24 star shaped egg whites.
2. Mix 24 drops of liquid blue food coloring and mix in ½ cup water.
3. Place in an 8" X 8" or 9" X 11" flat baking dish.
4. Mix 24 drops of liquid red food coloring and mix in ½ cup water.
5. Place in an 8" X 8" or 9" X 11" flat baking dish.
6. Place 6 eggs, indentation side up, into the blue food color solution. Let sit 12 minutes. Place 9 eggs, indentation side up, into the red food color solution. Let sit 12 minutes.
7. Place 9 eggs, indentation side up, into the red food color solution. Let sit 12 minutes.
8. Remove to a holding dish; you may need to pat them dry with a paper towel.
9. Place the remaining 9 eggs into the red food coloring solution. Let sit 12 minutes.

10. Set aside on your holding dish. Arrange the eggs into 4 rows of 6 eggs. To resemble the flag, use 3 blue eggs and 3 red eggs in the first 2 rows. Use 6 red eggs in the bottom 2 rows.

11. Make your favorite “yellow” or mustard based egg stuffing with the cooked yolks. Or use an alternative stuffing.

12. Pipe 1 or 2 Tablespoons of stuffing onto each egg. Refrigerate until ready to serve.