



### Gammy's Sweet Dandelion Deviled Eggs

#### Ingredients:

1 dozen fresh eggs  
2-3 T Dandelion Vinegar (may use cider vinegar)  
2-3 T sugar  
1 t salt  
1 t white pepper  
2-3 T Pickled Dandelion Buds, chopped  
2 t celery seeds + seeds to sprinkle for garnish  
1 t dry mustard  
3 T celery leaves, finely chopped  
3 T Dandelion pedals, finely chopped  
Mayonnaise, to desired consistency  
Celery leaves for garnish, if desired  
Ground Paprika for garnish, if desired  
Dandelion pedals or blossom for garnish, if desired



#### Directions:

Fill pot with *cold* water; enough to cover eggs. Place eggs in water and allow to come to boil. Boil for 15 minutes. Remove from boiling water and plunge in a bowl of ice water. Immediately shell eggs by rolling on a hard surface with just enough pressure to crackle the shell. Hold eggs under cold water to shell. The water will help separate the membrane from the egg.

Slice eggs in half, lengthwise, and put egg yolks in a sieve over a medium bowl. Push yolks through the sieve with the back of a spoon. Set aside.

Add dandelion vinegar. Mix well. Add remaining ingredients, except mayonnaise. Add mayonnaise, **a little at a time**, to desired consistency. You'll be able to add more mayonnaise if needed, but you won't be able to remove any. You don't want runny filling.

Fill egg white halves with egg mixture and sprinkle with more celery seed and a little paprika, if desired.

\*\* If you like sweeter eggs, adjust sugar to taste. Be sure to use equal amounts of vinegar to retain the sweet/tart ratio.

Tip: Fill a pastry bag with egg filling (or zip lock baggie and snip a little of the bottom corner) to fill eggs.