



Deviled Eggs & Bloody Marys

Deviled Egg Ingredients

6 eggs
2 Tbsp sour cream
½ Tbsp mayo
1 Tbsp ranch dressing
1 tsp horseradish
1 tsp spicy brown mustard
¼ tsp garlic powder
¼ tsp ground pepper
4 slices bacon, crumbled

Bloody Mary Ingredients

ice & shaker cup & gin
3-4 shakes hot sauce
1 tsp hot pickle juice
4-5 drops lime juice
½ tsp horseradish
¼ tsp worcestershire sauce
½ small can V8 (5.5 oz)
1 8 oz can Bloody Mary Mix
2 Shakes Old Bay Seasoning
ground black pepper & garlic powder to taste
2 slices crispy bacon

Deviled Egg Instructions

Preheat grill to 350. Put 6 eggs directly on the hottest part of the grate and grill for 30 minutes. Cook bacon at the same time, until crispy. Remove eggs directly to an ice water bath, and make drinks while they cool, then peel and add back on the grill at 150 degrees for one hour. Remove and slice in half, separating yolks to a mixing bowl.

Combine yolks with sour cream, mayo, ranch dressing, horseradish, spicy brown mustard, garlic powder, pepper. Mash until smooth. Taste and add ingredients to your liking. Stir in most of the crumbled bacon. (Reserve a few tablespoons for garnish.) Spoon a heaping Tablespoon of yolk mixture into each half egg.

Bloody Mary Instructions

Add ice to shaker cup. Add in hot sauce, pickle juice, lime juice, horseradish, worcestershire sauce, V8 and Bloody Mary Mix. Shake in Old Bay Seasoning, ground pepper and garlic powder. Fill the rest of the shaker cup with gin. Shake, let cool, and serve. Garnish with a slice of bacon.