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## Delightfully Devilish Deviled Eggs: Spooky Spiders, Monster Eyes, or Pumpkins

(Makes 16 deviled eggs)

Ingredients:

- 8 large eggs
- ¼ cup mayonnaise
- ¼ teaspoon kosher salt
- Canned black olives, whole, large or  
Large green olives, whole, pitted, or a mix of both (amounts follow below)
- Sriracha Sauce (for the monster eyes or the pumpkins only)
- 2 green onions, green part only (for the pumpkins only)

**To make the hard boiled eggs:** Over high heat, bring pot of water to a boil. Once boiling, lower heat to medium and gently lower eggs in. Cover pot, boil for one minute, then remove from heat and let sit covered for 15 minutes. Drain pot, fill with cold water, and let sit for 20 minutes. Crack eggs all over and gently peel.

**To make the deviled eggs:** On a cutting board, slice eggs in half lengthwise. Using a small spoon, scoop out yolks and place in a bowl. Add mayonnaise and salt, then mash well until smooth. Using a small cookie scoop, fill each egg white half with a level scoop of yolk mixture. If making the Pumpkins, add the sriracha to the mixture before scooping into the egg white.

### For 16 Spooky Spiders

24 olives total--8 olives=16 halves for body and 16 olives=64 legs



**To make the spooky spiders**, you will need to slice olives in half, lengthwise. Place 16 olive halves on top of the yolk mixture for the spider's body. Then slice the remaining olive halves lengthwise into 8 pieces for the legs. Place the olive slices on the yolk mixture around the spider's body.

### For 16 Monster Eyes

4 olives  
Sriracha sauce (or ketchup if you don't like spicy food)



**To make the monster eyes**, slice the olives crosswise into 4 slices. Place the olive rings onto the yolk mixture. Using the sriracha sauce or ketchup, make thin squiggles outward from the olive to make the red streaks.

### For 16 Pumpkins

- Sriracha sauce
- Paprika for sprinkling
- Green onion, sliced into sixteen ¼ inch pieces

**To make the pumpkins**, add ½ teaspoon sriracha to the yolk mixture before filling the whites and mix well. The yolk mixture should turn a light orange color. If you want it darker and spicier, add more sriracha. Fill each egg white with the mixture. Take a knife and make 3 or 4 indentations lengthwise in the pumpkin to create its "ribs." Add a small piece of the green onion to the top for the stem. Sprinkle generously with paprika.

