

## Bank Kitchen Recipe: Touchdown Eggs



Servings: 12 people    Prep time: 30-45 mins.

*Submitted by Sherri*

Ingredients: one (1) dozen large, whole eggs; two (2) Tablespoons of dill pickle relish; one (1) Tablespoon of yellow mustard; 1/4 cup of mayonnaise, 12 Stuffed Green Spanish Olives (with pimentos); salt and pepper to taste, and paprika.

First, boil the eggs in a large pot filled with water for approx. 10 minutes or until cooked. Next, remove from water, and allow to cool. Then, peel each egg and set aside on a plate.

Once the eggs have cooled, using a sharp knife, slice each egg in half length wise. Remove the yolks placing them into a mixing bowl; relocate the empty egg white halves back onto a plate.

Next, add the pickle relish, mustard, mayonnaise, and salt and pepper to the mixing bowl; then, blend the ingredients together.

Finally, fill each egg half with the yolk mixture; top with a Spanish olive sliced in half. Garnish with paprika before serving.

Refrigerate the finished fare to maintain freshness. Note: this dish is best if eaten within two days of being made.

*For additional flavors, substitute the dill pickle relish with sweet pickle relish, and the green olives with black olives. Also, this side dish compliments main dishes such as hamburgers and smoked brisket.*