



BIG MAC DEVILED EGGS

2 Tbsp. **YGY Easy Eats™ Signature Burger Sauce**

2 Tbsp. ketchup

2 Tbsp. relish

1 cup mayonnaise

12 eggs, hard boiled and peeled

Optional: Pickles or onions for crunchy garnish

Combine seasoning, ketchup, relish, and mayonnaise to make burger sauce; chill for 30 minutes. Mix egg yolks with a spoonful of sauce mixture and pipe into halved, hard-boiled eggs. Top with diced pickles or onions for crunch and serve!

