

CucaCattleCo Deviled eggs

I Know, “You had me at Deviled Egg” I hear that a lot! These are as simple as you can get and are probably one of the best you’ll ever taste (it’s the smoke!) and of course, our rubs!

Ingredients:

- 12 hardboiled eggs, peeled and refrigerated
- 6 tbsp mayonnaise
- 3/4 tsp spicy brown mustard
- 1/4 tsp Cucamonga Cattle Company BBQ Rubs Prairie Dust rub
- chives
- Cucamonga Cattle Company BBQ Rubs Trail Boss rub
- 1 chunk of your preferred wood

Directions:

1. Set smoker to 200-225, add wood chunk
2. Place cold hard-boiled eggs on smoker for 45 min – 1 hr. Remove eggs from smoker, and refrigerate.
3. Once cooled, cut eggs in 1/2, place yolks in a bowl. Add mayonnaise, mustard, Prairie Dust rub and finely chopped chives (to taste). Mix until well combined, and then pipe into smoked egg halves.
4. Add light dusting of Trail Boss rub to top, and serve

Thank You, Scott Shimano, Green Card Q for the recipe