



Deviled Avocado Eggs

Ingredients:

2 hard boiled eggs
Ripe avocado
Salt & Pepper (to taste)
A touch of white vinegar
Black sesame seeds, dill, or paprika for garnish

Directions:

Cut off the tip of the egg so it sits flat on the plate.
Halve the egg the long way.
Keep the yolk from two halves and dispose of the yolk from the other two halves.
Take half of a very ripe avocado and mix with the yolk that remains.
Add salt and pepper and a touch of white vinegar.
Fill in your eggs whites with the avocado filling.
Garnish with black sesame seeds, dill or paprika (or all!)