
Deviled Spiders

Ingredients

Eggs

Mayonnaise

Tarragon

Carrot sticks, celery sticks **and or** green peppers - legs

Black olives - eyes

Procedure

Boil eggs in salt water until hard boiled. Cut in half - remove yolk to another bowl and mash. Add mayonnaise and tarragon to egg yolks. Fill eggs with mixture. Cut vegetables in very small strips. Place 3 - 4 legs in the yolk mixture on each side of egg for legs. Add a little mixture to cover the legs. Cut black olives in very small pieces. Place 2 pieces on each spider for eyes.





