

Deviled Eggs with Avocado

Serves 12

1 ½ dozen large eggs
1 large, ripe avocado, peeled and coarsely chopped
¾ cup mayonnaise
3 green onions, chopped
3 tbsp sweet pickle juice
1 ½ tbsp Ranch dressing mix
¾ cup mild salsa
Sweet paprika

In large sauce pan cover eggs with cold water and bring to a rolling boil. Cover, remove from heat and let stand for 12 minutes.

Immediately drain the eggs and gently shake the pan to lightly crack the eggs. Fill the pan with cold water, shake to loosen the egg shells and let stand until cool. Drain and peel the eggs; pat dry. Cut lengthwise. Remove yolks

Transfer the yolks to bowl. Add avocado and mash with yolks. Stir in green onions, pickle juice, dressing mix and mayo until smooth. Spoon filling into the egg white halves. Arrange on platter, sprinkle with paprika and garnish with salsa.

Cover and chill for one hour minimum.