

Deviled Eggs with Smoked Salmon

1 cup	smoked salmon with dill
2 Tbsp	fresh lime juice
12 ea	large eggs
½ tsp	dry mustard
4 Tbsp	Miracle Whip salad dressing
½ tsp	cider vinegar
1 Tbsp	bottled horseradish
*	salt to taste
*	black pepper to taste
*	chopped fresh parsley

Place salmon in glass bowl and toss with lime juice, set aside.

Place eggs in a medium non-reactive saucepan, cover with cool water, add 4 tablespoons of salt, and bring to a boil. Boil for 10 minutes, remove from heat, cover and let stand for 10 minutes.

Run the eggs under cold water, peel and halve.

Place the cooked yolks in a bowl, and mash with a non-reactive fork.

Mix in the mustard, salad dressing, cider vinegar, and horseradish. Salt and pepper to taste.

Drain the salmon and mix with egg yolks. Add additional salad dressing as necessary.

Stuff the whites, garnish with chopped parsley leaves and cover with plastic wrap.

Refrigerate until serving.