Guacamole Deviled Eggs

Ingredients:

- 12 ea Whole Eggs
- 2 ea Avocados
- 6 ea Grape Tomatoes
- 2 T Red Onion
- 1 T Cilantro
- 1 ea Jalapeno (deseeded)
- ½ t Garlic
- TT Lemon or Lime Juice
- TT Salt & Pepper

Method:

1. Hard boil the eggs in advance and allow them to cool completely.
2. Small dice the red onion, avocado, and jalapeno.
3. Mince the garlic.
4. Chop the cilantro.
5. Slice the tomatoes.
6. Roll the lemon with your hand to help release the juice easier.
7. Add all of the ingredients into a mixing bowl and mash together evenly.
8. Taste, season, and place in a piping bag.
9. Crack the eggs open lightly on one side and softly roll the egg to crumble the shell.
10. Cut the eggs in half and remove the yolk. Reserve or use in giblet gravy or stuffing.
11. Lay the eggs out and pipe the guacamole into the center.
12. Garnish with paprika or chile powder.