

Ingredients:

- 12 hard-cooked eggs
- 1 cup mayo
- 1 tablespoon hot sauce
- splash apple cider vinegar
- 1 teaspoon mustard
- ½ cup crumbled cotija, plus more for garnish
- 1 cup charred corn, plus more for garnish (roast on the grill or broil)
- 1 handful cilantro, plus more for garnish
- ½ teaspoon chili powder, plus more for garnish
- paprika for garnish

Directions:

1. Split the eggs in half and add the yolks to the food processor bowl with the rest of the ingredients except for the paprika. Blend well until smooth.
2. Line up the egg whites. Load the mixture from the food processor into a piping bag. Pipe the filling mixture into the eggs.
3. Top the eggs with the extra corn, cheese, cilantro, and chili powder. Garnish with paprika.



Adapted from: The Food in My Beard