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Deviled Egg Recipe Inspiration



Deviled eggs can be made in **various flavors** and styles to cater to different tastes. Stores can offer a range of options, such as classic, spicy, bacon-infused, or even vegetarian versions, providing **something for everyone**.

Pre-packaged deviled eggs can serve as a **convenient grab-and-go snack or appetizer** for individuals or large groups.

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For ordering, information, or customer service assistance, call
952-258-4000 or visit michaelfoods.com.

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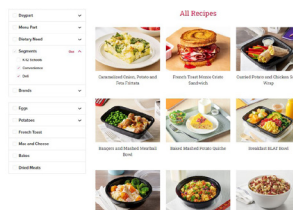
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Loaded Baked Potato Deviled Eggs



These loaded baked potato deviled eggs are a creamy delight, featuring savory bacon, tangy sour cream, sharp cheddar cheese, and a satisfying crunch.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® Cage-Free Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Unsalted Butter, softened	3 Tbsp.
Sour cream	1/2 cup
Granulated garlic	1/2 tsp.
Granulated onion	1/2 tsp.
Paprika	1/4 tsp.
Kosher salt & coarse black pepper	to taste
Crispy bacon	6 strips
Green onions, sliced	3 Tbsp.
Shredded cheddar cheese	1/2 cup
Ruffle cut potato chips, slightly crushed	1/2 cup

DIRECTIONS

1. Slice the eggs in half and gently remove the yolks, place into a large bowl.
2. To the same bowl, add the butter, sour cream, granulated garlic, granulated onion, paprika and a pinch of salt and pepper.
3. Mash with a fork until smooth.
4. Finely chop half of the bacon and add it to the bowl with the yolks.
5. Chop the remaining bacon into larger chunks and set aside for garnish.
6. Add half of the scallions and shredded cheese to yolks, stir until well combined.
7. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
8. Top each half with bacon, cheese, scallions and small pieces of potato chips. Sprinkle with a bit of coarse black pepper.



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Traditional Mustard with Bacon Jam Deviled eggs



Indulge in these classic deviled eggs elevated with a savory twist, marrying the zesty kick of yellow mustard with the rich sweetness of bacon jam.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® <i>Cage-Free</i> Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Mayonnaise	6 Tbsp.
Yellow mustard	2 tsp.
Bacon jam (see below for recipe)	2 Tbsp. + more to garnish
Chives, diced	2 Tbsp.
Kosher salt	1/4 tsp.

INGREDIENTS FOR BACON JAM	AMOUNT
Bacon, cut into small pieces	1 lb.
Yellow onion, finely diced	1
Garlic, minced	2 tsp.
Dark brown sugar	1/2 cup
Maple syrup	1/4 cup
Apple cider vinegar	3 Tbsp.
Chili powder	1 tsp.
Bourbon	3 Tbsp.

DIRECTIONS FOR DEVILED EGGS

1. Slice the eggs in half and gently remove the yolks, place into a large bowl.
2. Add in the mayonnaise, mustard, 2 Tbsp. bacon jam and salt.
3. Mash with a fork until smooth.
4. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
5. Top with a small dollop of bacon jam and chives.

DIRECTIONS FOR BACON JAM

1. In a sauce pan over medium heat, cook bacon until crispy. Place the cooked bacon onto the paper towel lined plate, set aside.
2. Leave about 4 Tbsp. of bacon grease in the sauce pan, carefully removing and discarding the rest.
3. To the pan, add the onion and reduce the heat to medium-low. Cook until onions are caramelized, 15-20 minutes, stirring often.
4. Mix in the garlic, brown sugar, maple syrup, apple cider vinegar, chili powder, and cooked bacon.
5. Remove the pan from the heat and add in the bourbon, stirring well. Place the pan back on the heat.
6. Simmer for 10-12 minutes, stirring occasionally, until the mixture has thickened to the consistency of a traditional jam.



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Jalapeño Popper Deviled Eggs



These jalapeño popper deviled eggs deliver a spicy kick with minced jalapeños, bacon, and a creamy blend of cream cheese, mayo, and spicy brown mustard, all topped with a fiery cayenne pepper punch.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® Cage-Free Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Bacon, chopped	6 strips
Jalapeño peppers, 1/2 minced and 1/2 thinly sliced	4
Garlic cloves, minced	4
Cream cheese	6 oz.
Mayonnaise	4 Tbsp.
Spicy brown mustard	4 tsp.
Hot sauce	2 tsp.
Cayenne pepper	1 tsp.+ more to garnish

DIRECTIONS

1. Slice the eggs in half and gently remove the yolks, place into a large bowl.
2. In a large pan, cook the bacon until crispy, drain on a paper towel lined plate, reserve bacon grease in pan.
3. To the reserved bacon grease, add the minced jalapeño peppers and cook until softened, about 5 minutes.
4. Add the garlic and cook for 30 seconds or until fragrant. Remove from heat.
5. To the yolks, add the cooked bacon (reserving some for garnish), jalapeño peppers, garlic, cream cheese, mayonnaise, spicy brown mustard, hot sauce, and cayenne pepper.
6. Mash with a fork until smooth.
7. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
8. Garnish with bacon, jalapeño slices, and cayenne pepper.



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Experience a burst of flavor with these delectable deviled eggs, boasting succulent shrimp, zesty mayo, and a hint of heat from hot sauce, all topped with a sprinkle of Cajun seasoning and fresh chives for an irresistible finish.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® Cage-Free Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Mayonnaise	1/2 cup
Yellow mustard	2 tsp.
Hot sauce	1 tsp.
Apple cider vinegar	1 tsp.
Kosher salt	1/2 tsp.
Cajun seasoning	1 tsp. + more to garnish
Chives	garnish
Butter	2 Tbsp.
Small shrimp, peeled, cooked and deveined	1/2 lb.

DIRECTIONS

1. In a large skillet, melt butter over med-high. Add the Cajun seasoning, stir to combine.
2. Spread the shrimp onto an even layer in the skillet and toss to coat.
3. Remove the skillet from the heat and set aside.
4. Slice the eggs in half and gently remove the yolks, place into a large bowl.
5. Add the mayonnaise, mustard, hot sauce, vinegar, and kosher salt.
6. Mash with a fork until smooth.
7. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
8. Place one Cajun shrimp on top of each egg half.
9. Top with a light sprinkle of Cajun seasoning and chopped chives.



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Savor the tangy crunch of dill pickles combined with creamy mayo, zesty mustard, and a hint of garlic in these irresistible deviled eggs.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® <i>Cage-Free</i> Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Mayonnaise	1/2 cup
Spicy brown mustard	4 tsp.
Fresh dill, chopped	4 tsp.
Baby dill pickles, minced and sliced to garnish	4 Tbsp. minced + more to garnish
Garlic cloves, minced	2
Cayenne pepper (garnish optional)	1/2 tsp. + more to garnish
Kosher salt	1/4 tsp.

DIRECTIONS

1. Slice the eggs in half and gently remove the yolks, place into a large bowl.
2. Add the remaining ingredients to the egg yolks in the bowl.
3. Mash with a fork until smooth.
4. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
5. Top with an additional slice of pickle, a sprig of fresh dill and cayenne pepper for garnish.



Traditional Sweet Relish

Deviled Eggs



Enjoy a classic favorite with these traditional deviled eggs, featuring creamy mayo, tangy mustard, and sweet relish, all perfectly balanced with a hint of cayenne.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® <i>Cage-Free</i> Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Mayonnaise	1/2 cup
Yellow mustard	2 tsp.
Fresh dill, chopped	2 tsp.
Sweet relish	4 Tbsp. + more to garnish
Cayenne pepper	1/2 tsp.+ more to garnish
Kosher salt	1/4 tsp.

DIRECTIONS

1. Slice the eggs in half and gently remove the yolks, place into a large bowl.
2. Add the remaining ingredients to the egg yolks in the bowl.
3. Mash with a fork until smooth.
4. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
5. Top with a small amount of sweet relish and a dash of cayenne.



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Traditional Mustard Deviled Eggs



Satisfy in the timeless simplicity of these traditional deviled eggs, boasting a creamy blend of mayo and a flavorful duo of yellow and spicy brown mustard, perfectly seasoned with a touch of smoked paprika for a classic and satisfying flavor.

INGREDIENTS	AMOUNT
Papetti's® Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (46025-85018-00) OR Papetti's® <i>Cage-Free</i> Peeled Hard Cooked Eggs, 12/12 Count Dry Pack (14616-60676-00)	1 pack
Mayonnaise	8 Tbsp.
Yellow mustard	2 tsp.
Spicy brown mustard	2 tsp.
Green onions, sliced	garnish
Smoked paprika	garnish
Kosher salt	1/4 tsp.

DIRECTIONS

1. Slice the eggs in half and gently remove the yolks, place into a large bowl.
2. Add the remaining ingredients to the egg yolks in the bowl.
3. Mash with a fork until smooth.
4. Transfer the mixture to a piping bag and pipe the mixture into the egg white halves.
5. Top with a small amount of green onion and a sprinkle of smoked paprika.



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Deviled Egg Packaging Information

**D and W Fine Pack Pet Black 6 Egg Tray
with Dome Lid -- 416 per case.**

Order at www.foodservicedirect.com



**D and W Fine Pack Pet Black 12 Egg Tray
with Dome Lid -- 328 per case.**

Order at www.foodservicedirect.com



**The Brenmar Company, Inc 30 Count
Deviled Egg Disposable Tray with Lid -- 24
per case.**

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All Recipes



Caramelized Onion, Potato and
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Wrap



Bangers and Mashed Meatball
Bowl



Baked Mashed Potato Quiche



Breakfast BLAT Bowl



Ham, Chicken and Cheese
Mashed Potato Bowl



Breakfast Fried Rice



German Potato Salad

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