

Foodnity Recipes

Bloody Mary Deviled Eggs – A Zesty Brunch Favorite

15 min Prep time	**12 min** Cook time	**27 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 2 tbsp tomato juice
- [ ] 1 tsp Worcestershire sauce
- [ ] ½ tsp hot sauce (or to taste)
- [ ] 1 tsp lemon juice
- [ ] ¼ tsp celery salt
- [ ] Pinch of smoked paprika for garnish
- [ ] Celery stalks for garnish

Instructions

1. Place eggs in a saucepan, cover with cold water, bring to a boil, then let simmer for 9 minutes.
2. Transfer eggs to ice water for 5 minutes, then peel and slice in half lengthwise.
3. Remove yolks and mash them with mayonnaise, tomato juice, Worcestershire, hot sauce, lemon juice, and celery salt until smooth.
4. Pipe or spoon the mixture back into the egg whites, sprinkle with smoked paprika, and top each with a small celery stalk.
5. Refrigerate for at least 10 minutes, then serve chilled.

Nutrition per serving

120 kcal	6 g	3 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra zing, add a splash of vodka-infused tomato juice.
- If you prefer a creamier texture, increase mayo by one tablespoon.
- A tiny drizzle of extra hot sauce just before serving adds a final spark.