

Texas Pepper Works™ Jalapeño Mustard Double Deviled Eggs

- 3 tbsp Texas Pepper Works Jalapeño Mustard
- 5 slices of Candy-Krisp Jalapeños (chopped)
- 1 doz. eggs
- 4.5 oz. can deviled ham
- 4 oz cream cheese
- 1/4 cup pecans (chopped)
- 1/4 cup red bell pepper (chopped)
- 1 tbsp onion (chopped)
- 1/4 tsp Cajun seasoning
- Salt & pepper to taste

Hard boil the eggs. Mix all remaining ingredients. Peel eggs and slice in halves. Remove egg yolks and mix into the ingredients. Fill the eggs with mixture. Garnish.