

Everything Bagel Deviled Eggs (Appetizers, Easy Entertaining, Brunch)

- 6 eggs hard boiled, and peeled
- ¼ cup mayonnaise
- 1 tsp white vinegar
- 2 tsp yellow mustard
- ½ teaspoon salt
- Freshly ground black pepper
- 1 ½ Tbsp Halladay's Everything Bagel Seasoning

Slice eggs in half and remove yolks to a bowl. Set aside whites.
Add mayonnaise, mustard, vinegar, salt and pepper to the yolks. Stir with a fork until well combined. Spoon mixture back into egg whites. Sprinkle with everything bagel seasoning.
Chill in refrigerator until ready to serve, up to one day in advance.