

Quick & Easy

THE COSTCO WAY

Lemon Deviled Eggs

Makes 16 servings

Ingredients:

8 eggs, hard-boiled
1 Tbsp Wonderful® Seedless Lemon juice
2 tsp Wonderful® Seedless Lemon zest
2 Tbsp chives, minced
1/3 cup mayonnaise
1 Tbsp dill, chopped
1/2 tsp salt
1/2 tsp pepper

Instructions:

Peel eggs. Cut in half. In a small bowl, scoop out yolks. Set egg whites aside. Mash yolks. Add lemon juice, lemon zest, chives, mayonnaise, dill, salt and pepper. Mix until smooth and creamy. Fill egg whites with yolk mixture. Serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Lemon Rosemary Bourbon Sour

Makes 4 servings

Rosemary Simple Syrup Ingredients:

3 large rosemary sprigs

6 Tbsp sugar

6 Tbsp water

Instructions:

Place rosemary sprigs on a cutting board. Gently hit with the back of a knife to release flavor. In a small saucepan, add rosemary, sugar and water. Simmer over medium for 4 to 6 minutes, or until sugar dissolves. Remove from heat. Let stand for 10 minutes. Pour simple syrup into a jar or container. Refrigerate until completely cool.

Lemony Rosemary Bourbon Sour Ingredients:

½ cup Rosemary Simple Syrup

8 oz bourbon

5 to 6 (¾ to 1 cup juice) Wonderful® Seedless Lemons, juiced

Ice cubes

Rosemary sprigs, lemon slices or lemon wedges for garnish

Instructions:

In a cocktail shaker, combine Rosemary Simple Syrup, bourbon, lemon juice and ice. Shake well. Fill 4 glasses with ice. Divide bourbon mixture between glasses. Garnish with rosemary sprigs, lemon slices or wedges.

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