

## Spider Eggs

***Makes 12 spiders***

6 hard-boiled eggs – halved  
1 tsp. yellow mustard  
1 tsp. mayonnaise (or more is you would like)  
1 tsp. chopped capers  
Salt and Pepper  
12 pitted, ripe olives

Carefully remove the yolks from the hard-boiled eggs into a bowl. Add the mustard, mayonnaise, capers, salt and pepper and mix well. Fill the egg whites with the prepared egg yolks.

Half the olives and keep one of the halves intact. Slice the other half into six parts.

Place half of the olive on top of the egg yolk and three legs on each side of it.

Keep refrigerated in a closed container.

Note –you can also make some bloody eyes by placing a half olive in the middle of the yolk and painting some red veins with ketchup.