



SIMPLE DEVILED EGGS

These are easy to make and are made with just a few simple ingredients. Oh, and they are also super delicious!

INGREDIENTS

- 6 hard boiled eggs, peeled *
- 1/4 C mayonnaise (sour cream or plain yogurt can also be used for a lighter variation)
- 1 T Dijon mustard (or choose your favorite)
- dash of salt (more to taste)
- dash ground white pepper
- dash of garlic powder
- Paprika (to garnish)



INSTRUCTIONS

1. Cut the hard boiled eggs in half and place the yolks in a medium bowl. Set the whites aside.
2. Add remaining ingredients (except paprika) to the yolks and mash together until smooth. Taste and add more salt and pepper, if desired.
3. Using a pastry bag fitted with a wide tip, or a ziploc bag with a corner snipped off, fill each egg white with roughly 1 tsp of mashed yolk.
4. Sprinkle paprika over top as a garnish.

Note:

*To Hard Boil Eggs: Place the eggs into a pot or saucepan that they fit nicely in a single layer. Add 1 Tbsp of salt. Cover the eggs with 1 inch of cold water. Cover the eggs and heat them over medium heat until they come to a rolling boil. Once they come to a boil, cover and turn off the heat. Keep the pot on the hot burner. Let stand covered for about 14-18 minutes. Drain the eggs and fill the pot with cold water, let stand until the eggs are cooled. Remove the eggs from the water and let them dry. Store deviled eggs in the refrigerator for up to 1 week.

You can top with crumbled bacon, chives, your favorite cheese, or anything else you can think of.

You can add into the yolk mixture some hot sauce, pickle relish, fresh dill, finely minced shallots or onion, crumbled bacon, minced jalapenos, finely diced ham, - your options are endless.