

Classic Deviled Eggs

Serves 12

Prep time 15 minutes

Meal type Appetizer

- 12 Large eggs (hard-boiled and cooled)
- 1/2 cup mayonnaise
- 2 Tablespoons Dijon mustard
- sea salt and black pepper (to taste)
- 4 Tablespoons pickle relish (optional)
- paprika (to garnish)



1. Remove shells from eggs and slice in half lengthwise.
2. Remove egg yolks and place in a bowl. Set egg white shells on a plate and set aside.
3. Mash egg yolks with a fork.
4. Add mayonnaise and mix together, mashing with the fork until creamy.
5. Add mustard, salt & pepper, and pickle relish if using.
6. Fill egg whites with mixture using a small spoon, or fill a plastic bag and use a decorative tip.
7. Sprinkle with paprika and serve.