

CLASSIC DEVEILED EGGS

- **Prep Time:** 20 minutes, plus overnight refrigeration
- **Level of Difficulty:** Easy
- **Serving Size:** 12 servings

Ingredients

- 1 dozen hard-boiled eggs, peeled
- 2 tablespoons , sweet pickle relish or chopped bread and butter pickles
- 2 tablespoons bread and butter pickle or sweet relish juice
- 1 teaspoon Dijon mustard
- pinch of cayenne pepper
- 2 tablespoons mayonnaise
- paprika, for garnish

Directions

1. Slice eggs lengthwise and pop out the yolks, being careful to keep your egg white intact (**here's how to hard-boil them perfectly**).
2. In a medium-sized bowl, mash yolks with relish, pickle juice, mustard, cayenne and mayonnaise. Season with salt and pepper.
3. Fill each egg and then dust with a little paprika.

Chill (overnight is best) until ready to serve.