

Deviled Eggs - The Very Best

- Prep Time: 15 minutes
- Cook Time: 15 minutes
- Total Time: 1 hour, 30 minutes
- Yield: 12 servings
- Serving Size: 1 egg half

Ingredients

- 6 large eggs
- 1/3 cup mayonnaise
- 1 teaspoon dry mustard
- 1/4 teaspoon onion powder
- 1/4 teaspoon Tabasco sauce
- kosher salt and fresh ground pepper, to taste
- Paprika
- chopped parsley



Instructions

1. Place the eggs in a large saucepan with enough water to just cover the eggs. Place the pan over medium high heat and bring the water to a boil. Turn the water to simmer and cook the eggs for 10 minutes. Immediately transfer the eggs to a bowl of ice water and cool for 20-30 minutes.
2. Carefully, peel the eggs and slice in half from top to bottom. Remove the yolks and place in a large bowl. Add the mayonnaise, mustard, onion powder and Tabasco to the yolks. Using a hand mixer, beat the egg yolks until creamy and smooth. Season with salt and pepper to taste.
3. Fill a pastry bag with the egg yolk mixture (or a zip top bag with the corner snipped off) and pipe about a tablespoon of the mixture into the well of the egg. Repeat until all the eggs are filled. Arrange the eggs on a platter and sprinkle with paprika. Garnish with parsley if desired.

Notes

Total time needed includes cooling time for the eggs.