

Deviled Eggs

Prep time 10mins
Cook time 12 mins
Total time 22 mins

Serves: 12 eggs



- 6 large eggs
- ¼ cup mayonnaise
- ½ teaspoon dried mustard
- ⅛ teaspoon salt
- ⅛ teaspoon plus one pinch of black pepper
- ½ teaspoon vinegar (I used white wine vinegar)
- Paprika and chives for garnish

1. Bring a medium pot of water to a boil.
2. Once boiling, gently add eggs with a spoon. Turn down heat a little so the water is just gently boiling. Boil eggs for 12 minutes then remove pot, carefully drain water, and add cold water and ice to the pot to cool down the eggs and stop the cooking process.
3. Once the eggs are cooled, peel them, cut them in half and remove the yolks and add them to a bowl.
4. Mash the egg yolks with a fork.
5. To the egg yolks add the mayonnaise, dried mustard, salt, pepper and vinegar and whisk until smooth. The mixture will be thick so you will have to tap the whisk on the side of the bowl several times as it will stick to the whisk.
6. Pipe or spoon egg mixture into the eggs, sprinkle with paprika and top with chives.
7. Cover eggs and refrigerate for several hours before serving.