

Deviled Eggs: A Classic Snack That's Here to Stay!

Why Deviled Eggs Are a Crowd-Pleaser



TIME
15 min

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INGREDIENTS

: 6 large eggs 2 1/2 tablespoons mayonnaise 1 1/2 tablespoons sweet pickle relish 1 teaspoon Dijon mustard Salt and pepper to taste Paprika (optional) A few drops of Tabasco (to taste)

DIRECTIONS

1. Instructions:
2. Hard-: Boil the Eggs:
3. Place the eggs in a saucepan and cover with cold water. Bring to a boil, cover, remove from heat, and let sit for 15 minutes. Transfer the eggs to an ice bath for 5 minutes to cool. Peel the eggs and slice them lengthwise.
4. Prepare the : Filling:
5. Remove the yolks and place them in a bowl. Mash the yolks with mayonnaise, relish, mustard, salt, and pepper until smooth.
6. Fill the : Eggs:
7. Spoon or pipe the yolk mixture back into the egg white halves.
8. Sprinkle with paprika and add a few drops of : Tabasco for an extra kick.
9. Tips for : Deviled Egg Success
10. Perfect : Hard-Boiled Eggs:
11. The ice bath helps prevent the yolks from turning green and makes peeling easier.
12. Smooth : Filling:
13. For an extra smooth filling, use a fork or a potato masher to mash the yolks thoroughly.
14. Flavor : Variations:
15. Add different ingredients to the filling, such as chopped chives, bacon bits, or avocado.
16. Presentation:
17. Arrange the deviled eggs on a platter and garnish with fresh herbs or a sprinkle of paprika for an elegant touch.

18. Don't miss out on this classic recipe! Deviled eggs are a delicious and easy appetizer that everyone will enjoy.

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