

Pumpkin Deviled Eggs: The Cute, Festive Appetizer That's Perfect for Fall

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12 min

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INGREDIENTS

6 hard-boiled eggs
3 tablespoons mayonnaise (full-fat is best for creaminess)
1 teaspoon mustard (Dijon or yellow mustard works)
2 1/2 teaspoons apple cider vinegar
Salt and black pepper to taste
2 1/2 teaspoons paprika (plus extra for color-standard or sweet paprika is fine)
Chives or green onion tops (cut into small, 2 1/2 inch pieces for the pumpkin "stems")

DIRECTIONS

- Step 1: Prep the Eggs:** Slice the 6 hard-boiled eggs in half lengthwise. Gently scoop out the yolks and place them in a small mixing bowl. Place the egg white halves on your serving platter.
- Step 2: Create the Filling:** Use a fork to mash the yolks until they are a fine powder. Add the mayonnaise, mustard, apple cider vinegar, salt, pepper, and 2 1/2 teaspoons of paprika. Mix thoroughly until the filling is smooth and creamy. Taste and adjust seasoning as needed. Pro Tip: If your filling is too dry, add a tiny splash more vinegar or a 1/2 teaspoon of mayo.
- Step 3: Color and Shape the Pumpkins:** Now, let's get the pumpkin color right. Sprinkle a tiny pinch of extra paprika directly into the yolk mixture-just enough to give it a richer, more orange hue. You can mix it in gently, but don't overdo it!
- Step 4: Fill the Egg Halves:** Spoon the yolk mixture back into the egg white halves. For the best look, I recommend using a small spoon and forming a rounded mound. If you're feeling fancy, you can pipe the mixture using a piping bag with a large, round tip.
- Step 5: Add the Details:** This is where the magic happens! Use the tines of a regular dinner fork to gently press vertical lines into the yolk filling, starting from the center and pulling outwards to the edge. Repeat this evenly around the mound to mimic the ridges of a pumpkin.
- Step 6: Finish with a Stem:** Take your small 2 1/2 inch pieces of chive or green onion top and gently stick one piece right into the top center of each yolk mound. This is the pumpkin stem, and it completes the

festive look!

SWAPS & NOTES

For a Spicier Kick: Swap the standard paprika for smoked paprika for a deeper, earthier flavor, or add a pinch of cayenne pepper to the yolk mixture.

Mustard Swap: If you prefer a milder flavor, use 21 teaspoon of mustard and 21 teaspoon of sweet pickle relish (well-drained).

Creamy Texture: For an extra-creamy filling, you can use full-fat Greek yogurt in place of half the mayonnaise.

Make Ahead: Hard-boiled eggs can be prepared up to three days in advance.

TIPS FOR SUCCESS

Perfect Hard-Boiled Eggs: Use slightly older eggs, as they are easier to peel.

My method is to place eggs in a pot of cold water, bring to a rolling boil, cover, remove from heat, and let sit for 10-12 minutes.

Then, immediately plunge them into an ice bath.

Easy Filling: If you prefer a silky-smooth filling, push the yolk mixture through a fine-mesh sieve before adding the wet

ingredients.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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