



Devilled Eggs

Ingredients

1. 6 large eggs
2. 1/4 cup mayonnaise
3. 1 teaspoon Dijon mustard
4. 1 teaspoon white vinegar
5. Salt and pepper to taste
6. Paprika
7. Fresh chopped parsley (optional)

Serves: 2

Instructions

1. Place eggs in a saucepan and cover with water. Bring to a boil, then remove from heat. Let eggs sit in hot water for 12 minutes.
2. Transfer to an ice bath to cool for at least 5 minutes (very important for peeling).
3. Peel the eggs once they're completely cool.
4. Cut eggs in half lengthwise. Scoop out the yolks and place them in a bowl.
5. Mash yolks with a fork, then mix in mayonnaise, mustard, vinegar, salt, and pepper until smooth.
6. Spoon or pipe the yolk mixture back into the egg whites.
7. Sprinkle with paprika and, if desired, top with chives or parsley.

Prep Time: 30-45 minutes