

Classic Deviled Eggs

Compliments of Chef Richard's Kitchen

12 Servings

INGREDIENTS:

(6) large eggs
1/3 C mayonnaise
1 tsp yellow mustard
1 tsp white vinegar
1/8 tsp salt
1/8 tsp smoked paprika
Extra paprika for garnish
Parsley or dill sprigs for garnish

Allow eggs to sit out for about an hour to allow shells to warm up slightly. This will help prevent shock cracking when the eggs are dipped into the boiling water.

Fill a large saucepan or stockpot with enough water so that it will cover the eggs, when placed in pot, by about 1".

Bring water to a rolling boil. Place eggs in pan, carefully as to not crack the shell. Let water return to a boil and cook for 13 minutes.

While eggs boil, prepare an ice water bath large enough so that all cooked eggs can fit at once. Make sure water is around 35° – 40° F. Once 13 minutes are up on the eggs, transfer them to the ice bath. Let them rest there for 3 – 4 minutes.

Once eggs have cooled, remove hard-boiled eggs from shells. Cut egg in half lengthwise. Remove yolks and place in a medium-size glass bowl. Add mayonnaise, mustard, vinegar, salt and paprika. Using a fork or an electric mixer, blend all ingredients together until smooth.

Use a spoon (or preferably a piping bag) to fill egg whites with yolk mixture. Fill until yolk mixture is over the top of the whites. Place eggs on an egg tray. Garnish with smoked paprika and parsley or dill. Chopped chives are also an attractive garnish.

