



Deviled Eggs



12 eggs, hard boiled and chilled

½ c mayonnaise

1 T mustard

¼ t salt

¼ t pepper

Garnish options: paprika, chives, crumbled bacon, chopped olives, dill, or parsley

Peel and slice eggs lengthwise. (If you want to ensure eggs sit flat, slice a small piece off bottom of each egg half as well.) Scoop out yolk of each egg and place in bowl along with mayonnaise, mustard, salt, and pepper. Beat mixture until blended. Spoon or pipe (using pastry bag and large Wilton #4B tip) into egg whites. Garnish with paprika, chives, crumbled bacon, chopped olives, dill, or parsley. Eat immediately or store covered in fridge for 24 hours. Serve cold.