

Classic Deviled Eggs

1 dozen (12) eggs
½ cup mayonnaise
1 tablespoon yellow mustard
1 tablespoon relish
1 teaspoon salt
1 teaspoon pepper

FOR SERVING:

paprika
1 tablespoon fresh parsley leaves

Makes 24 servings.

Place the eggs in a pot and fill with cold water until the eggs are just covered. Bring the pot to a boil, then cover, remove from heat, and let sit for about 12 minutes

Transfer the eggs to a bowl of ice water for about 3 minutes, then peel them and cut them in half. Transfer the egg yolks to a bowl, and set the cooked egg whites aside

Mix the mayonnaise, mustard, relish, salt, and pepper with the yolks and transfer to a piping bag (Alternatively, use a zip-top bag with a corner cut off)

Pipe the mixture into the egg whites, garnish with paprika and parsley, and serve chilled. Enjoy!

