

6 eggs (We will often cook an additional egg so that we will have more filling)

1/3 cup of mayonnaise

1 Tbs. yellow mustard

salt and pepper to taste

Deviled Eggs

Deviled Eggs have always been a favorite in our family to eat as a snack or to have as an appetizer or take on a picnic. They are so easy to make and taste delicious. It is always best to use two week old eggs or use the oldest eggs in your refrigerator. They are much easier to peel.



Put the 6 eggs in a small pot and cover the eggs with cold water. When the water comes to a boil turn the heat down to low and let the eggs simmer for 10 minutes.

After the eggs are cooked pour the hot water out and run cold water in the pot to stop the eggs from cooking.

Peel the eggs after the cold water has filled the pot. (The eggs should still be warm.)

Cut the peeled eggs in half.

Scoop the yolk into a bowl and add the mayonnaise and mustard to it. Mix the ingredients all together. To make the consistency smooth you may need to add more mayonnaise and mustard. Stuff the whites with the mixture.

Salt and Pepper to taste and top with paprika.

