



Classic Deviled Eggs

Ingredients:

6 hard-cooked eggs peeled
1/4 cup mayonnaise
1/2 teaspoon Mustard Ground
1/2 teaspoon Parsley Flakes
1/4 teaspoon Seasoned Salt
Paprika

Directions:

Slice eggs in half lengthwise. Remove yolks; place in small bowl. Mash yolks with fork or potato masher.

Stir in mayonnaise, mustard, parsley and seasoned salt until smooth and creamy. Spoon or pipe yolk mixture into egg white halves. Sprinkle with paprika.

Refrigerate 1 hour or until ready to serve.

To hard cook eggs: Gently place eggs in single layer in medium saucepan. Add enough water to cover eggs with 1 inch of water. Bring just to boil on medium-high heat. Remove from heat. Cover and let stand about 12 minutes for large eggs. (Adjust time up or down by 3 minutes for each size larger or smaller.) After 12 minutes, pour off the hot water and rapidly cool eggs by running them under cold water (or place in ice water) until completely cooled. Refrigerate and use within a week.

For creamier deviled eggs: Stir additional 1 to 2 tablespoons mayonnaise into yolk mixture.

Please Note: I go a lot by look, feel, taste, test. I like them to bite back, ergo, I get up into about double or even triple the mustard powder. Some use regular mustard out of the bottle. I tried it once and went hunting through the cupboard for the powder. To each his own. Oh, I use a ziplock bag, fill it with the mixture, and cut a corner out of the bag. Then just use it like you are frosting a cake, except fill egg whites up with the mix.