

# Classic Deviled Eggs

## Ingredients:

6 eggs  
¼ cup mayonnaise  
1 tsp white vinegar  
1 tsp yellow mustard  
1/8 tsp salt  
Freshly ground black pepper  
Smoked Spanish paprika, for garnish

## Directions:

Place eggs in a single layer in a saucepan and cover with enough water that there's 1 1/2 inches of water above the eggs. Heat on high until water begins to boil, then cover, turn the heat to low, and cook for 1 minute. Remove from heat and leave covered for 14 minutes, then rinse under cold water continuously for 1 minute.

Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, and pepper, and mix well.

Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Sprinkle with paprika and serve.

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Total: 35 min Prep: 20 min Cook: 15 min

Yield: 4 servings

Level: Easy Recipe

courtesy of Mary Nolan Show: Chic & Easy | Episode: Posh Picnic