

Deviled Eggs

Versatile and easy to prepare, these deviled eggs are great as an appetizer, side dish, or snack.

Makes: 6 servings

Ingredients

- 6 eggs (in shell)
- 2 tablespoons mayonnaise
- 1 tablespoon of pickle relish
- 1 teaspoon mustard
- paprika, for garnish



Directions

1. Put eggs into a saucepan. Cover with cold water. Bring eggs to a simmer (small bubbles) and cook for 12 minutes.
2. Remove from the heat and drain.
3. Crack eggs under cold water and allow to cool. Remove shells.
4. Split eggs in half lengthwise and remove yolks.
5. Put yolks, mayonnaise, pickle relish, and mustard into a small plastic bag to mix. Cut a small hole in a lower corner of the bag.
6. Squeeze mixture into egg white halves. Garnish with paprika.

Notes

- Additional garnishes: cayenne pepper (if you like it hot), sliced scallions, sliced green or black olives.
- ? teaspoon each of salt and pepper may be substituted for 1 teaspoon of mustard.

Recipe from: *Simple Healthy Recipes*, Oklahoma Nutrition Information and Education, ONIE Project, adapted by the USDA Food and Nutrition Administration.

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