

DEVILED EGGS

Eggs

Mayonnaise

Salt

Mustard powder

Paprika

- *Hard-boil desired number of eggs about 10 minutes.*
- *Cool eggs or place in cold water till able to handle.*
- *Peel eggs and rinse in water to remove any shell pieces.*
- *Cut each egg in half. Remove yolks to separate bowl.*
- *Put deyolked egg half in devilled egg or other dish.*
- *Mash yolks with fork and add mayonnaise, mustard powder, and a dash of salt and thoroughly mix to desired consistency.*
- *Fill each egg half with yolk mixture.*
- *Garnish with paprika.*
- *Variations include using regular mustard instead of dried, adding pickled relish or other items.*

By Pat Cipollini