



## Deviled Eggs

### Ingredients

- 1 dozen hard-boiled eggs
- ½ cup mayonnaise
- 2 tablespoons vinegar (white or red wine)
- 2 tablespoons mustard
- 2 tablespoons relish (optional)
- ½ teaspoon salt
- Black pepper to taste
- Paprika to garnish (optional)
- Parsley to garnish (optional)

### Directions

1. To hard boil the eggs, place the eggs in a large pot and cover with 1 inch of water. Heat on high. Once boiling, cover with a lid and let sit for 10-12 minutes before draining. Let cool. This may be heavy, so be sure to have a loved one nearby to help if needed.
2. After the eggs have cooled, peel the eggs. I peel them by tapping the eggs on the counter until the entire shell cracks. Then, it's easier to pick off the shell pieces! Wash off eggs after peeling.
3. Cut eggs lengthwise into two halves. Pop or scoop out the eggs yolks into a bowl and set the egg whites aside on a plate.
4. Mash the egg yolks with a fork until no large pieces remain and the mixture is even and crumbly.
5. Measure and add the ingredients to the yolks: ½ mayonnaise, 2 tablespoons vinegar, 2 tablespoons mustard, 2 tablespoons relish (optional), ½ teaspoon salt, and black pepper to taste. Mix together until smooth.
6. Fill egg whites with the mixture, either with a spoon or with a makeshift piping bag. Create a piping bag by filling up a Ziploc bag with the egg yolk mixture, zipping it up, and cutting off one corner. Squeeze the bag gently to pipe out the mixture.
7. Sprinkle paprika and add parsley leaves for garnish, then serve. Enjoy!