

Deviled Eggs



There are a couple of basic recipes to know around Easter time, mainly because there are so many hard boiled eggs around at this time of year! Deviled eggs are a favorite for both of my kids, and we have them more often than any other family around, I'm sure. Because of this, I've perfected the recipe to taste exactly the way MY family wants

them to taste. There are many alternatives to this tried and true recipe and I'll share some options with you at the end.

Ingredients List:

- 12 Large eggs
- ¼ cup Mayonnaise
- 1 tsp. Yellow mustard
- 1 Tbsp. Minced onion
- Salt
- Pepper
- Paprika



Instructions:



1 Start by boiling the eggs. Put them into cold water and let them heat up to a gentle boil. Once the water is boiling, let it go for about 12 minutes.

2 While the eggs are cooking, mince about a tablespoon of onion to add to the yolk mixture.



Tip:

A test for doneness in hard boiled eggs is to spin the egg. If it spins like a top and doesn't stop or wobble, the egg is done!

3 Immediately after cooking, drain the hot water from the pot and run cold water over the eggs for about 2 minutes. (I just keep replacing the water so it is cold instead of letting the faucet run!) This will ensure the shells come off easily.





4 Peel the eggs, cut them in half lengthwise and carefully remove the yolks and place in a mixing bowl to add other ingredients.

5 Mash the yolks until they are an even, dry consistency.



6 Begin adding the rest of the ingredients including the tablespoon of minced onion....



...the ¼ cup of mayonnaise...

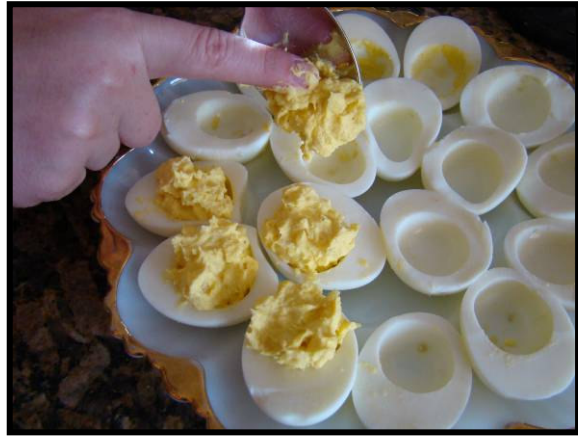


...a teaspoon of yellow mustard...



...and salt and pepper to taste. And speaking of “to taste”, everyone had a little taste of the yolk mixture at this point and my son thought it needed more mustard so we squirted a little bit more in and everyone was satisfied!

7 Spoon the filling back into the egg whites. If you want to be fancy and have the equipment and talent, use a pastry bag to put the yolk mixture into the whites with style!



Paprika or fresh parsley leaves make great garnishes for deviled eggs. We prefer the paprika because in my house it is always on hand. Also, if you are looking for a lower calorie and lower fat option here, replace the mayonnaise with low-fat yogurt! It's eggsellent!!!

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