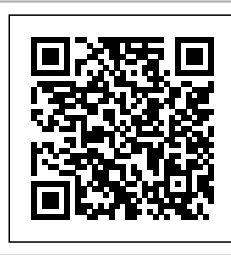


Easy Deviled Eggs



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Recipe by: Laura Vitale

Makes 16

Prep Time: 20 minutes

Cook Time: 10 minutes

Ingredients

- 8 Eggs
- 4 Tbsp of Mayo
- 2 tsp of Yellow Mustard
- 1 Tbsp of Dill Relish
- 1 tsp of Pickle brine or vinegar (I prefer the brine)
- 1 tsp of Granulated Onion
- 1/2 tsp of Granulated Garlic
- 1/2 tsp of Celery Salt
- Salt to taste
- 1 tsp of Finely Minced Dill

1) Place your cold eggs in a pot and cover with water, bring to a rolling boil then turn off the heat, place a lid on and let them sit for 10 minutes, after the 10 minutes, gently tap each one on you counter then plunge them in a large bowl of ice water and allow them to cool for 15 minutes.

2) In a small bowl, stir together the mayo, mustard, relish, brine, granulated onions and garlic, celery salt and touch of salt (not much) set aside.

3) Once the eggs have cooled, gently peel each one, slice in half lengthwise, add the yolks to a bowl and mash them really well with a fork, then add the mayo mixture, taste for seasoning, and using a spoon or piping bag, pipe the filling in the hollow egg whites.

4) Top with a sprig of dill and a thin slice of gherkin if you like and a sprinkle of paprika.

