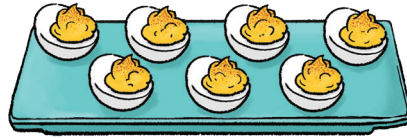


# Deviled Eggs

Scoop, smash, fill! Make this eggcellent appetizer for your next barbecue!



## Ingredients:



6 peeled hard-boiled eggs\*



1 tsp Dijon mustard



¼ tsp salt



½ tsp black pepper



½ cup mayonnaise

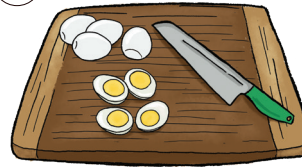


paprika (for garnish)

\*To prepare hard-boiled eggs, bring a pot of water to a rolling boil. Slowly lower eggs in pot with a slotted spoon. Cover, reduce heat to low, and cook 14 minutes. Add cooked eggs to ice water for 5 minutes. Tap on counter to crack and peel under running water.

## Steps:

1



Cut hard-boiled eggs in half lengthwise.

2



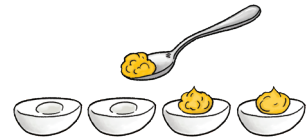
Gently scoop yolks from eggs and add to small bowl. Mash yolks. Set whites aside.

3



Add mustard, salt, pepper, and mayo to eggs. Smash and stir until smooth and creamy.

4



Add a large scoop of filling to each egg white. Lightly sprinkle with paprika. TASTE & SHARE!