

Classic Deviled Eggs

Prep Time: 20 minutes | Cook Time: 15 minutes | Servings: 4

Serving Size: 1/2 Egg; Calories 80; Total Fat 7g; Saturated Fat 1g; Sodium 65mg;
Total Carbohydrate 0g; Dietary Fiber 0g; Protein 3g

Equipment Needed:

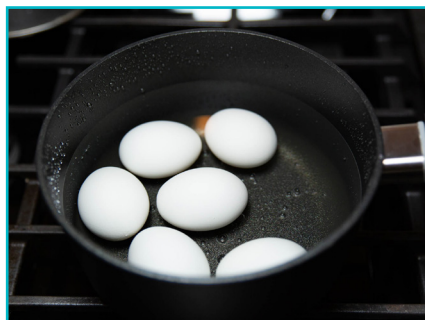
- Saucepan with lid
- Small mixing bowl

Ingredients:

- 6 eggs
- 1/4 cup mayonnaise
- 1 teaspoon white vinegar
- 1 teaspoon yellow mustard
- 1/8 teaspoon salt
- Pepper, to taste



Instructions:



1. Place eggs in a single layer in a saucepan with enough water so there is approximately 1 1/2 inches of water above the eggs.



2. Boil uncovered for one minute. Then cover with lid, turn off the heat and leave covered for 15 minutes.



3. Drain water from eggs and place eggs in an ice bath until cooled.

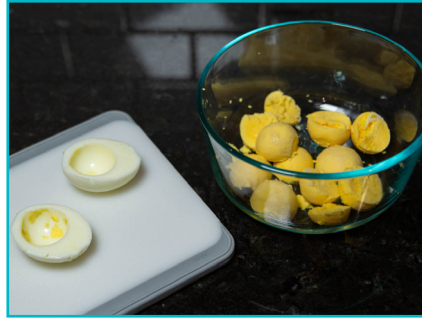


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Instructions Continued:



4. Once cooled, crack egg shells and carefully peel under cool running water. Gently dry with paper towels.



5. Slice eggs in half lengthwise. Remove yolks and place in a small bowl.



6. Mash yolks into a fine crumble using a fork.



7. Add mayonnaise, vinegar, mustard, salt and pepper. Mix well.



8. Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Serve immediately. Refrigerate leftovers.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#)

