

Deviled Eggs

Ingredients:

- 6 boiled eggs (I usually make a couple extra as it never fails that one will mess up)
- 1 T. mayo
- 1 t. mustard
- salt and pepper to taste
- paprika, optional

Directions:

Cut the eggs in half, lengthwise. Scoop out the yolk.

Place the eggs on a serving tray and the yolks into a small mixing bowl.

With a fork, mixer, or food processor blend together the yolks, mayo, and mustard. Add the salt and pepper to taste.

Refill the eggs with the mixture and sprinkle with paprika, if desired.

Tip: I like to put the yolk mixture into a pastry bag and squeeze it back into the eggs. It looks much prettier but a spoon works well.

To make them a little extra prettier you can use a star tip on the bag when filling the eggs.