



Classic Deviled Eggs

No Easter or Passover spread would be complete without this easy appetizer gracing the table.

Photo by Stephanie Staton
Ingredients

6 large eggs, hard-boiled
3 T. mayonnaise

1 tsp. sugar

1/2 tsp. salt

1 tsp. Dijon-style mustard

1 tsp. wine vinegar

dash pepper

1 to 3 T. chopped chives, to taste

paprika
Preparation

Place eggs in enough cold water to cover completely. Bring to a rolling boil over high heat, then reduce heat to medium-low and cook for 12 minutes. Drain and cover with cold water, replacing with more cold water after 5 minutes. When completely cool, carefully remove shells from eggs. Halve eggs lengthwise with a sharp, lightly oiled knife. Leaving whites intact, remove yolks and place in a medium bowl.

Mash yolks with a fork and add mayonnaise, sugar, salt, mustard, vinegar and pepper; mix well. Add chives (optional) or set aside for garnish.

Carefully spoon mixture into egg whites, mounding slightly. Sprinkle with paprika and garnish with chives. Chill before serving.

Makes 12 servings.

Variations: Add horseradish, parsley, chopped olives or crumbled bacon.