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DEVILED EGGS

(Serves 6)

6 eggs, hard-boiled*, cut in half
1 T. mayonnaise
1 t. mustard
1 t. pickle relish
1 t. horseradish sauce
Salt and pepper to taste
Dash of onion powder
Paprika to taste

Separate yolks from whites.

Put egg whites on deviled egg platter.

Mash yolks.

Add mayonnaise, mustard, pickle relish, salt, pepper and onion powder.

Mix until creamy.

Put yolk mixture into Ziploc baggy and cut small corner with scissors.

Squeeze into egg white halves.

Dust with paprika.

*TIPS ON HARD BOILING EGGS:

Use week old eggs. (Fresh eggs will not peel properly.)

Put eggs in cold water in pan.

Bring to boil.

Turn off heat and let set for 20-25 minutes.

Drain water.

Add water and ice cubes to eggs.

Let set 20-25 minutes. (This will ensure yolk is yellow, with no grey edges.)

Peel under running cold water, beginning with the end of the egg with an air space.

Hard boiled eggs will keep in fridge for up to 10 days when left in shells.