

# Classic Deviled Eggs

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Preparation Time: 10 minutes



Cook Time: 12 minutes



Serves: 6+

## ***Ingredients***

- 6 eggs; hard boiled
- 1/4 cup mayo
- 1 tsp yellow mustard
- paprika; optional for garnish

## ***Directions***

1. Peel hard boiled eggs and slice in half lengthwise. Remove yolks and place in a small bowl. Set whites aside on plate or egg tray.
2. Mash the yolks with a fork, do your best to not leave any large clumps. Yolks will have a powdery look to them.
3. Add mayo and mustard to the yolks and mix with your fork until smooth.
4. Using a spoon or piping bag portion out your deviled egg mixture back into the hole of each egg white.
5. Add paprika or dill for garnish if desired.