



Classic Deviled Eggs

Yield: Makes 18 deviled egg (halves)

Recipe by The Food Charlatan

Ingredients

- 9 large eggs*
- 6 tablespoons mayonnaise
- 2 teaspoons yellow mustard
- 1 teaspoon dijon mustard
- 1/8 teaspoon seasoned salt (like Lawry's)
- dash cayenne pepper
- black pepper to taste
- regular or smoked paprika, for sprinkling on top

Instructions

1. Begin by cooking your eggs. I highly recommend steaming:**
2. Add about 2 inches of water to a pot that has a steam basket. Cover (without the steamer) and bring to a boil over high heat.
3. Meanwhile, add 9 eggs to the steam basket.
4. When the water is at a rolling boil, remove the lid and place over the steam basket, and place the covered basket over the boiling water.
5. Set a timer for 12 minutes right away.
6. Meanwhile prepare an ice bath, or a large bowl with very cold tap water will work fine too.
7. When the timer goes off transfer the eggs to the cold water. I use a spoon to transfer them one a time but do it however you like.
8. Let cool in the water for about 20 minutes.
9. Peel the eggs and slice each one in half lengthwise.
10. Scoop the yolks into a bowl or food processor. Place the whites on a serving platter. Crumble the yolks with a fork or pulse a couple times.
11. Add the rest of the ingredients: mayonnaise, mustard, dijon mustard, seasoned salt, cayenne pepper, and black pepper.
12. Stir together or pulse.
13. Scoop the filling back into the egg whites. You can pipe it if you want, but I actually prefer the natural look of just spooning it in.
14. Sprinkle with paprika and serve!
15. You can make them a day ahead if you want! Just keep covered in the fridge. Perfect make-ahead appetizer.

Notes

*Use OLD eggs, not fresh ones.

**If you don't have a steam basket, boiling the regular way will work great! Add your eggs in a single layer to a pot. Cover with 2 inches cold water. Set over medium-high heat until the pot reaches a rolling boil. Once it is boiling nicely, turn off the heat, cover with a lid, and set a timer for 12 minutes. Continue with the ice bath step above.

I like simple deviled eggs, but in my recipe research I found a few ideas that sounded interesting: adding garlic, or a squirt of hot sauce, or adding pickle relish, or adding a teaspoon or less of vinegar OR lemon juice OR liquid from the pickle jar (if you like that acidic bite it gives it).

<http://thefoodcharlatan.com/2016/03/17/classic-deviled-eggs-recipe/>