



Basic Deviled Eggs

Prep: 30 minutes

Cook: 10 minutes • Serves: 24

- 12 large eggs
- ½ cup real mayonnaise
- 2 tablespoons chopped fresh chives
- ½ teaspoon ground mustard
- ½ teaspoon salt
- ⅛ teaspoon white pepper

1. Heat large covered saucepot of water to boiling over high heat. Carefully lower eggs into water with large spoon; cook 10 minutes. Remove saucepot from heat; let stand 4 minutes. Transfer eggs to bowl filled with ice and cold water; let stand 3 minutes or until cool enough to handle.

2. Peel eggs; cut each egg lengthwise in half. Carefully remove yolks and place in medium bowl. With fork, mash yolks until smooth; stir in mayonnaise, chives, mustard, salt and pepper until well combined.

3. Divide yolk mixture into smaller bowls. Add desired flavor combo stir-ins to each bowl and evenly spoon yolk mixture into egg white halves; top with flavor combo toppings.

Try These Variations!

Italiano

Pesto (stir-in) + Sundried Tomato + Pine Nuts + Parmesan Cheese + Parsley

BLT

Bacon (stir-in + topping) + Lettuce + Tomato

Cubano

Ham (stir-in + topping) + Swiss Cheese (stir-in) + Pickle + Stone Ground Mustard + Banana Pepper

Lucky Irish

Corned Beef (stir-in + topping) + Swiss Cheese (stir-in) + Russian Dressing + Scallions

Curried

Curry Powder (stir-in + topping) + Toasted Pecans + Chives

Crabby

Lump Crab Meat (stir-in + topping) + Cocktail Sauce + Fresh Jalapeño + Lemon Zest

Taco

Guacamole (stir-in) + Pickled Jalapeño + Taco Sauce + Cilantro + Lime Zest

Asian

Chili Garlic Sauce (stir-in) + Snap Peas + Sautéed Shiitakes + Sesame Seeds