

Deviled Eggs

- 6 [eggs, hard boiled](#) ^[1]
- 1/4 cup mayonnaise
- 1 teaspoon vinegar
- 1 teaspoon prepared mustard
- dash salt
- paprika

Peel the eggs, and slice in two lengthwise. Remove yolks, and mix (in a food processor) the yolks with mayonnaise, vinegar, mustard, and salt. Mix thoroughly, and stuff egg whites with yolk mixture.

Sprinkle paprika on eggs (yellow side up) to garnish. Cool in fridge before serving.

Serves: 6

Preparation time: 20 minutes (prepare in advance)

– [Subscriptions \(1\)](#)

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/12>

Links:

[1] <http://kitchen.unseelie.org/.#9>