

## **DEILED EGGS (24 SERVINGS)**

### **INGREDIENTS:**

- 12 Eggs
- ½ cup Mayonnaise
- 1 tablespoon Yellow Mustard
- 1 tablespoon Relish
- 1 teaspoon Salt
- 1 teaspoon Pepper
- Paprika
- 1 tablespoon fresh parsley leaves

### **DIRECTIONS:**

1. Place the eggs in a pot and fill with cold water until the eggs are just covered. Bring the pot to a boil, then cover, remove from heat, and let sit for about 12 minutes.
2. Transfer the eggs to a bowl of ice water for about 3 minutes, then peel them and cut them in half. Transfer the egg yolks to a bowl, and set the cooked egg whites aside.
3. Mix the mayonnaise, mustard, relish, salt, and pepper with the yolks and transfer to a piping bag. (Alternatively, use a zip-top bag with a corner cut off.)
4. Pipe the mixture into the egg whites, garnish with paprika and parsley. Serve chilled.

**Source:** <https://tasty.co/recipe/classic-deviled-eggs>