



Straight-Up Deviled Eggs

April 14, 2022

These deviled eggs are a great appetizer or snack. Make them for your Easter meal and all summer long—I especially love tucking them into a beach picnic basket. No matter when or how you serve them, let them come to a cool room temperature before serving, otherwise the filling will be a little hard instead of creamy.

Makes 24 Deviled Eggs

Ingredients:

- 1 dozen large eggs
- 1/3 cup Hellmann's mayonnaise
- ¼ cup strong Dijon mustard
- 5 tablespoons unsalted butter, softened
- Zest of ½ lemon
- 1 teaspoon fresh lemon juice
- Pinch of garlic powder
- 2-4 shakes Tabasco
- Sea salt to taste
- Smoked Paprika or minced fresh chives for garnish

Method:

1. Place the eggs in a large heavy-duty pot of boiling water. Keep the flame on high and let the eggs boil for 12-14 minutes depending on how large they are. If you add an extra test egg, you can peel and cut one at 12 minutes to see if you like the degree of hard-boiled. Place eggs into a bowl of ice water when done.
2. Peel eggs carefully, keeping whites intact. One by one, crack and peel under running room-temperature water until all eggs are peeled.
3. Cut in half cross-wise and remove yolks. Set whites aside on a platter or egg plate.
4. Break yolks up and mash with a fork until all large pieces are broken up and smooth. If you want to make sure that there are no lumps, you can push the yolks through a fine sieve.
5. Add mayonnaise, mustard, butter, lemon zest and juice, garlic powder and Tabasco. Stir well. Taste and season with a pinch of sea salt. All of the mix-ins are salty, so you won't need to add much salt.
6. Place egg-yolk mixture in a pastry bag or use a small spoon to fill egg white "boats" with "deviled" egg mixture. Sprinkle with smoked paprika for classic eggs, chives for a fancier-looking version.

Note: *You may need to cut a thin sliver off the bottom of the egg whites to make sure that they "sit" level.*