



## My Blueprint Deviled Eggs

*A small spoon is the perfect tool to scoop the filling into the hollows of the whites. You can grab a pastry bag or turn your filling into a zipper-lock bag, snip a corner, and then squish the filling beautifully into each half. It really doesn't matter. What matters is that you taste the filling as you make it and make sure it's good and not too salty. And keep the eggs chilled until time to serve. And you can absolutely double and triple this recipe for a crowd.*

Makes 12 deviled eggs

6 large eggs

2 tablespoons mayonnaise, or more as needed

2 tablespoons chopped sweet pickle

1 teaspoon Dijon mustard

Pinch cayenne pepper

Salt and freshly ground black pepper

Paprika, pickled jalapeño pepper slices, or chopped parsley, for garnish

1. Place the eggs in a large saucepan and pour in enough cold water to cover them by a couple of inches. Place the pan over medium-high heat and bring to a boil. Cover the pan and remove it from the heat. Let the eggs stand in the hot water for 20 minutes.
2. Drain the water from the pan and immediately fill it with cold water. Remove the eggs from the pan and gently tap them to crack them. Peel the eggs under cool running water, starting at the large end. Slice the eggs in half lengthwise; remove the yolks with a teaspoon, and place the yolks in a small bowl. Set aside the whites.
3. Add the mayonnaise, pickles, and mustard to the yolks and mix, mashing the yolks with a fork. Season with salt and pepper to taste. Add more mayonnaise or some of the sweet pickle liquid if the yolk mixture is too dry.
4. Spoon the yolk mixture into the hollows of the egg whites and place them on a serving plate. Sprinkle the tops of the eggs with paprika, a slice of pepper, or parsley, or whatever you desire!

