



Deviled Eggs by David H

Ingredients

- 10 Large Eggs
- 2 Tbs Mayonnaise
- 2 Tbs Olive Oil
- 1 Tbs Dijon Mustard
- 1/2 Tbs White Vinegar
- 1/2 Tsp Hot Sauce
- Chives
- Paprika

Instructions

1. Place eggs in a pot and cover them with cold water. Bring water to a rolling boil and boil for 9 minutes.
2. Transfer eggs to ice-water bath and allow to cool.
3. Peel eggs under running cold water and slice them lengthwise.
4. Transfer yolks to a food processor or mixing bowl. Add mayonnaise, Dijon mustard, vinegar, and hot sauce.
5. Process or mix yolks until smooth.
6. While the mixer or processor is still running, slowly drizzle in the olive oil.
7. Place the mixture in a Ziploc bag and cut a corner off to create a homemade pastry bag.
8. Fill egg white halves with the mixture.
9. Sprinkle the eggs with chives and paprika, or you can choose your own toppings to add.