

Nessralla Farm Halifax

## Classic Deviled Eggs



Spring has sprung and what better time to present a timeless classic to grace your Passover or Easter table. Our Classic Deviled Egg recipe is a basic canvas you can easily tweak to your personal flavor palate. Whether it be the addition of crumbled bacon, chives, a dash of cayenne, etc... the limit is your imagination and the end result is sure to be Egg-cellent!!

Ready in about 35 minutes

Makes 12 deviled eggs

### Ingredients

- 6 eggs
- ¼ cup mayonnaise
- 1 tsp white vinegar
- 1-½ tsp yellow mustard

- ⅛ tsp salt
- ⅛ tsp black pepper
- Smoked paprika for garnish

### Preparation

1. Fill a saucepan about a quarter of the way with cold water. Place the eggs in a single layer at the bottom of the saucepan. Add more water so that the eggs are covered by an inch or two of water.
2. Heat the pot on high heat and bring the water to a full rolling boil.
3. Turn off the heat, keep the pan on the hot burner, cover, and let sit for 12 minutes.
4. Strain the water from the pan and run cold water over the eggs or place in a bowl of ice water to cool them quickly and stop them from cooking further
5. Crack and carefully peel the eggs under running water. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt and pepper, and mix well.
6. Spoon prepared yolk mixture into the egg whites and sprinkle with smoked paprika . Enjoy!!!