

Tangy and Delicious Deviled Eggs

Ingredients:

- 6 Hard boiled eggs
- 4 tablespoons mayonnaise or Miracle Whip
- 2 tbsp. NAPLES VALLEY BRAND Hot or Mild Mustard
- 1/4 teaspoon salt
- Paprika

Instructions:

Makes 12 - Cooking Time: 10 minutes to boil eggs, 15 minutes to prepare

Cut hard boiled eggs in half lengthwise.

Remove and mash the yolks; combine with mayonnaise, mustard, salt, and relish.

Refill centers of the egg whites with the mixture.

Garnish with ground paprika.

Chill overnight if possible before serving.

Professional Tip:

To dress them up for holiday guests, add either parsley or sweet pickle relish with the paprika.

Cut a very thin slice off the bottom of each egg white before filling to help the eggs stay in place on the serving plate.