

Deviled Eggs

These eggs will disappear whenever you set them out before a meal.

Ingredients

24 Eggs

Salt

Pepper

3 Tablespoons Mayonnaise

1 Teaspoon Mustard

1 Teaspoon Cider Vinegar

Dash of Paprika

Directions

1. Hard boil the eggs – it usually takes 10 to 15 minutes. We have an egg timer that turns color when they are ready.
2. Once cool, cut them in half and put the yolk in a bowl. Mash the yolks and add mayonnaise, mustard, and cider vinegar. Mix well.
3. With a knife, take the yolk mixture and put back in the egg whites.
4. Sprinkle paprika on the top of each egg if you want to make it look fancy.

From: Marilyn Penner