

# Deviled Eggs

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**Difficulty:** Easy    **Yield:** 12 servings

## Ingredients:

- 12 extra large eggs
- 1/2 cup mayo, such as Hellmann's
- 1 scant tsp mustard
- 1/2 tsp white pepper

## Preparation:

1. Poke a small hole in the base of each egg (a safety pin works great). Bring a large pot of water to a boil.
2. Add eggs and let come back to a boil then reduce heat to medium. Continue to cook for 13 minutes. If eggs begin to rattle in the pot, reduce heat by small increments.
3. Fill a large bowl with ice and cold water. After 13 minutes, gently place eggs into ice bath.
4. Crack and peel each egg, and pop the yolks into a glass bowl. Reserve whites on a serving plate. Use a fork to make as fine a paste as possible. Add in mayo, pepper and mustard and mix until creamy. (Add more mayo if the mixture seems too dry).
5. Fill a Ziploc bag with the mixture and pipe into the cavity of each egg. Top with chopped chive and serve.