

SOUTHERN DEVEILED EGGS



Adapted from *Whats Gaby Cooking*

INGREDIENTS

- 6 eggs
- ¼ cup mayonnaise, homemade is ideal
- 1 tsp Dijon mustard
- 1 ½ tbsp dill relish*
- Pepper to taste
- Salt to taste**
- Paprika for serving

*If you don’t have dill relish, you can actually just finely chop up a pickle and mix in that plus about 1 teaspoon of the pickle juice. It’s not quite as good but works in a pinch

**There’s enough salt in the mustard and mayo that you shouldn’t need to add any extra, but adjust to your preferences.

INSTRUCTIONS

1. Hard boil your eggs. Put the eggs in a pot and cover them with water so that there’s about an inch of water above the eggs. A teaspoon of salt in the water helps the eggs to peel quicker. Set the pot over medium high heat and bring to a rolling boil.
2. Once at a boil, remove from the heat, cover, and let sit for 10 minutes. Remove the eggs from the pot and place them in an ice bath to cool completely.
3. Peel your cooled eggs and slice them in half lengthwise. Gently remove the yolks and place in a medium bowl. Mash the yolks until they’re creamy and very few lumps remain. Taste and add salt if needed.
4. Add the dijon, relish, mayo, and pepper to the yolks and mix well to combine.

