

# Classic Deviled Eggs

From Executive Chef Matt Chappell

## Ingredients:

1 dozen large eggs

.5 C Mayo

1 tsp white vinegar

1 tsp mustard (I like Dijon)

Dash of your favorite hot sauce

Salt and pepper to taste (about  
.25 tsp each)

Paprika for garnish

## Directions:

1. Hard cook eggs using your favorite method. I like to place them in a pot and cover them with cool water. Bring to a boil, then remove from the heat, cover and let them gently cook for 13-15 minutes. Drain and run under cold water to stop the cooking process.
2. Peel eggs so the whites are undamaged.
3. Slice in half lengthwise and remove yolks to a bowl.
4. Mash yolks with a fork and combine with all other ingredients until creamy.
5. Evenly place yolk mixture into the egg halves. I like to put my filling in a plastic zip top bag and cut off a corner to help pipe the filling in.
6. Sprinkle with paprika and try not to eat all of them at once!



Makes: 2 dozen

