

## **Deviled Eggs**

6 large eggs

salt for the pot to cook the eggs

2 rounded tablespoons good full fat mayonnaise (I like Hellman's)

2 teaspoons deli mustard

1 teaspoon sweet paprika

### **Directions:**

Place eggs in pot with lid. Put cold water to cover by at least an inch and a teaspoon of salt. Bring eggs to the boil and cover the pot and turn off the fire. Let sit about 13 minutes. Remove cover and pour out boiling water and cover with cold water. Let sit a minute, drain again and again cover with cold water. Peel eggs carefully. Place on cutting board and carefully with serrated knife cut in half lengthwise. Take a half an egg and turn upside down on your palm and gently press bottom and yolk will pop out. Place all the yolks in a ziploc bag. Place the mayonnaise and mustard into the bag. Zip shut, squeezing out the air and squish all together till a smooth paste forms. Place whites on a plate or platter and snip end off ziploc bag after sliding all the yolk mixture into the bottom of the bag. Squeeze yolk mixture evenly between the whites. Take the paprika and gently shake across the tops. Store in fridge till ready to serve, covered with plastic wrap. Keeps about 3 days in fridge.