



Traditional Southern Deviled Eggs

Servings: 7

Preparation Time: 15 minutes

Start to Finish Time: 50 minutes

Great, SOLID deviled egg recipe! A classic Southern deviled egg—creamy, tangy, and sweet—with relish, mustard, and mayo, topped with paprika, gherkins, and pimentos for the perfect bite.

7 each eggs, hard boiled and peeled

1/4 cup mayonnaise

1 1/2 tablespoon sweet relish

1 teaspoon mustard

1 each salt and pepper, to taste

1/4 teaspoon paprika, for garnishing

3 each sweet gherkin pickles, sliced, for garnishing

pimentos, for garnishing

BOIL EGGS (15 minutes):

Place your eggs in a large pot and fill with water. Bring the water to a boil over medium heat, then turn off the heat and cover with a lid.

Set your timer for EXACTLY 11 minutes.

As soon as your timer goes off, transfer your eggs a bowl of ice water.

MAKE FILLING & STUFF (20 minutes):

Halve 7 eggs lengthwise. Remove yolks and place in a small bowl.

Mash yolks with a fork and stir in mayonnaise, pickle relish, and mustard. Add salt and pepper, to taste.

Fill egg whites evenly with yolk mixture. Garnish with paprika, pickles and pimentos. Store covered in refrigerator.

Per Serving (excluding unknown items): 107 Calories; 7g Fat (56.5% calories from fat); 6g Protein; 5g Carbohydrate; trace Dietary Fiber; 188mg Cholesterol; 247mg Sodium; 4g Total Sugars; 1mcg Vitamin D; 36mg Calcium; 1mg Iron; 87mg Potassium; 104mg Phosphorus. Exchanges: .