

Betty's Devilish Deviled Eggs Recipe



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In this video, Betty prepares her version of deviled eggs. They are quick and easy to make and are a comfort food that often gets overlooked!

Ingredients:

4 eggs

1/4 cup mayonnaise

2 tablespoons pickle relish

about 1/2 teaspoon yellow prepared mustard

salt and pepper

paprika

Using a medium to large pot, bring enough water to a boil to cover the 4 eggs. When the water boils, place each egg carefully with a utensil into the water. When the water returns to a boil, cook the eggs, with the water bubbling lightly for 15 minutes. Remove the pot from the stove and drain off the boiling water from the eggs. Now, shake the pot, so that the eggs are cracked against the sides of the pot. Immediately cover with cool water to stop the cooking of the eggs. The eggs will be cool enough to handle, so you now can easily remove the shell of each egg. Slice each egg in half horizontally. Dig out the half yolk of each egg and place them into a small mixing bowl. Add the mayonnaise, pickle relish, mustard, and salt and pepper to taste, and mix well. Stuff each of the 8 hollow cooked egg whites with the yolk mixture. Sprinkle paprika on top (to your taste). Serve! They will disappear fast!!!