

## Delicious Deviled Eggs



- 12 eggs
- ½ cup (125 mL) mayonnaise
- 1 tbsp (15 mL) yellow mustard
- 1 tsp (5 mL) white vinegar
- Salt and coarsely ground black pepper to taste

1. Place eggs in (4-qt./3.8-L) Casserole; add cold water to cover by about 1 in. (2.5 cm). Quickly bring water to a boil. Remove Casserole from heat; cover. Let eggs stand, covered, 20 minutes. Immediately run cold water over eggs or place them in ice water until completely cooled. Remove shells.
2. Cut eggs in half lengthwise. Carefully remove yolks to large mixing bowl; set whites aside. Mash yolks. Stir in mayonnaise, mustard and vinegar; mix until well blended. Season to taste with salt and black pepper.
3. Pipe yolk mixture into whites. Fill **Cool & Serve Square Tray** with deviled eggs. Refrigerate at least 30 minutes to allow flavors to blend.

Yield: 24 appetizers

U.S. Nutrients per serving (1 appetizer): Calories 70, Total Fat 6 g, Saturated Fat 1.5 g, Cholesterol 105 mg, Carbohydrate 0 g, Protein 3 g, Sodium 80 mg, Fiber 0 g