

UPRIGHT DEVILED EGGS

INGREDIENTS

6 hard-cooked eggs, peeled and cut horizontally
1/3 cup Mayonnaise
2 tablespoons dijon mustard
salt and pepper to taste
Paprika (for garnish)
1/4 cup chopped parsley or chopped dill (for garnish)

DIRECTIONS

Pop out (remove) the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard, salt and pepper and mix thoroughly. Fill the empty egg white shells (either with a spoon or with a piping bag) with the mixture and sprinkle lightly with paprika and chopped herbs.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.