

Deviled Eggs

1 dozen eggs-room temperature for 24 hours

Place eggs in a large pot and cover with 2 inches of cold water. Bring to a boil over medium heat (a fast boil over high heat sometimes cracks the shell)

After it comes to a boil, lower the heat to just a simmer and simmer for 2 minutes, covered.

Turn off heat, leave cover on, and allow furthering cook on their own for 20 minutes.

Pour off the hot water. In a sink, run very cold water over the eggs until they are lukewarm-ish.

Lay out on a towel and allow to dry, refrigerate immediately. Chill for at least 4 hours.

Crack eggs by rolling on the counter, peel and rinse each with cold water to remove off shell bits. Place on a paper towel to dry

Cut each egg in half lengthwise with a very sharp knife

Scoop out the yolks and drop into a SS bowl.

To the egg yolks: add 1/3 C mayonnaise, 1 t vinegar, ½ t salt, ¼ t pepper, 1 t prepared mustard(french's, honey mustard, dill mustard-you choose) whip until smooth with an electric mixer.

Place eggshells on a platter. Spoon generous amount of filling into each. Sprinkle with paprika.

Optional: top with a tiny herb sprig-parsley works well.