

Deviled Eggs

Makes 6 eggs (12 halves)



Steps

1. Place eggs in a medium-sized pot. Cover the eggs with water so that there is one-inch of water at the top. Place eggs on burner and bring to a boil. Cover. Remove pot from heat and let eggs sit for 12-13 minutes. Then drain water and rinse eggs in cold water (or better yet, plunge eggs in an ice bath).
2. Once eggs are cooled, peel and discard shells. Carefully cut eggs in half lengthwise. Remove yolks to a small bowl.
3. Once all yolks are removed, begin breaking them up with a fork. Add mustard, mayo, cream and salt and stir well until mixture is smooth and lump-free. Add chives and mix until combined. Place mixture in a ziploc bag fitted with a pastry tip.
4. Pipe filling into the hollowed out egg whites and top with paprika if desired. Serve immediately or cover and refrigerate until serving.

Ingredients

- 6 large eggs
- 1 teaspoon Dijon mustard
- 1 tablespoon mayonnaise
- 2 tablespoons heavy cream
- 1 teaspoon Kosher salt
- 2 tablespoons finely chopped chives

Smoked paprika, if you'd like