

# Deviled Eggs

(total time: 30 minutes, yields 12 halves)

## Ingredients:

8 large eggs  
1 1/2 teaspoon Dijon mustard  
1 to 2 dashes Tabasco sauce, to taste  
Salt, to taste  
¼ teaspoon freshly ground black pepper  
1 tablespoon snipped fresh chives  
4 tablespoons (55 g) mayonnaise  
Paprika, for garnish  
Whole fresh chives, for garnish

## Directions:

1. Rinse eggs with warm water, and place in a small saucepan. Cover with cold water, place the pan over medium-high heat and bring to a boil. Turn off heat, cover and let sit for 10-12 minutes. Drain, rinse under cold water and peel. Cool in the refrigerator, loosely covered, for 15 minutes.
2. Halve eggs lengthwise, and carefully scoop out yolks. Place yolks in a bowl, and mash with a fork. Add mustard, Tabasco, salt, pepper, and snipped chives. Stir in mayonnaise.
3. Fill each egg white with about 1 1/2 teaspoons of the egg-yolk mixture and dust the top with paprika. Arrange in a spoke design on a platter, garnish with whole chives.