

Deviled Eggs

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One of the best and simplest special occasion foods that you can prepare and serve is a platter of deviled eggs. The most common time to serve deviled eggs is at Easter dinner because something has to be done with all those boiled and colored eggs left by the Easter Bunny.

Everyone loves the look of the whites of the eggs slightly colored by the stray food dye in spring colors of blue, green and bright pink adding to the festive occasion. The best thing about deviled eggs is that they aren't just for Easter. You find deviled eggs at all kinds of gatherings. At pot lucks they are among everybody's favorite dishes on a long table. They are perfect as a snack when visitors come to call. Christmas they are ideal beside the honey baked ham. Thanksgiving you'll find them beside all the other relishes letting the turkey take the center stage.

If you've never made them yourself you may think it is a difficult undertaking but if you can boil an egg you can make this tasty treat.

There are a few supplies you'll need when making them: a one dozen carton of eggs, mayonnaise or creamy white salad dressing of your choice, your favorite type of mustard, dill or sweet pickle relish depending on your preference, and hot or sweet paprika.

Before you make them, here's how to boil them to ensure a fully cooked egg. First, find a stockpot large enough to accommodate your eggs and the water you'll be boiling them with. Make sure that you have enough room in the pot for the eggs, the water, and extra boiling room. Place the eggs in the pot and fill with water up to an inch over your eggs. Put the pot on the stove and turn the heat onto high. As soon as you get a good rolling boil, cover with a lid and reduce the heat to medium low. Cook for fifteen minutes. Remove the pot from the stove and carefully place the eggs in cold water. When the eggs are cooled peel them. By now you should have the most difficult part done.

Next cut each of your eggs in half, lengthwise. Remove the fully cooked yolks and place them into a bowl. Put the empty whites on a serving tray. Mash the eggs yolks with ¼ cup mayo/salad dressing, 3 tablespoons mustard and, 2 tablespoons relish. Mix well and place the deviled eggs mixture in a sandwich type bag. Cut a small hole in the bottom corner of the bag. Squeeze the deviled eggs mixture into the empty whites in a pattern that's pleasing to you. Dust lightly with sweet paprika when finished or if you prefer spicy foods, hot paprika but use sparingly until you are sure of the effect on the deviled eggs. Put them into the fridge for a few hours and before you know it, your deviled eggs are ready to eat.