



## Basic Deviled Eggs

**Prep: 30 minutes**

**Cook: 10 minutes • Serves: 24**

- 12 large eggs
- ½ cup mayonnaise
- 2 tablespoons chopped fresh chives
- ½ teaspoon ground mustard
- ½ teaspoon salt
- ⅛ teaspoon white pepper

**1.** Heat large covered saucepot of water to boiling over high heat. Carefully lower eggs into water with large spoon; cook 10 minutes. Remove saucepot from heat; let stand 4 minutes. Transfer eggs to bowl filled with ice and cold water; let stand 3 minutes or until cool enough to handle.

**2.** Peel eggs; cut each egg lengthwise in half. Carefully remove yolks and place in medium bowl. With fork, mash yolks until smooth; stir in mayonnaise, chives, mustard, salt and pepper until well combined.

*Approximate nutritional values per serving (each deviled egg):*

*70 Calories, 6g Fat (1g Saturated), 95mg Cholesterol,  
109mg Sodium, 0g Carbohydrates, 0g Fiber, 3g Protein*

### Italiano

Pesto (stir-in) + Sundried Tomato + Pine Nuts +  
Parmesan Cheese + Parsley

### BLT

Bacon (stir-in + topping) + Lettuce + Tomato

### Cubano

Ham (stir-in + topping) + Swiss Cheese (stir-in) + Pickle +  
Stone Ground Mustard + Banana Pepper

### Lucky Irish

Corned Beef (stir-in + topping) + Swiss Cheese (stir-in) +  
Russian Dressing + Scallions

### Curried

Curry Powder (stir-in + topping) + Toasted Pecans + Chives

### Crabby

Lump Crab Meat (stir-in + topping) + Cocktail Sauce +  
Fresh Jalapeño + Lemon Zest

### Taco

Guacamole (stir-in) + Pickled Jalapeño + Taco Sauce +  
Cilantro + Lime Zest

### Asian

Chili Garlic Sauce (stir-in) + Snap Peas + Sautéed Shiitakes +  
Sesame Seeds