Simple Deviled Eggs

Recipe By: Suzanne EE

"The eggs are delicious, and it's easy to make more for larger gatherings. I've added onion and celery for a little more flavor and texture."

Ingredients

- 6 hard-cooked eggs
- 2 tablespoons mayonnaise
- 1 teaspoon white sugar
- 1 teaspoon white vinegar
- 1 teaspoon prepared mustard
- 1/2 teaspoon salt
- 1 tablespoon finely chopped onion
- 1 tablespoon finely chopped celery
- 1 pinch paprika, or to taste

Directions

1. Slice eggs in half lengthwise and remove yolks; set whites aside. Mash yolks with a fork in a small bowl. Stir in mayonnaise, sugar, vinegar, mustard, salt, onion, and celery; mix well. Stuff or pipe egg yolk mixture into egg whites. Sprinkle with paprika. Refrigerate until serving.
If you are cooking a large batch of eggs, remove them with a slotted spoon to a large bowl of ice water.

3. Stirring out the water from the pan and run cold water over the eggs to cool them quickly and stop them from cooking further. Once you are

cooking environment, stick with it. Depending on how cooked you like your hard boiled eggs, the eggs should be done perfectly in 10-12 minutes. That said, depending on your altitude, time will be off. If you have the type of stove burner that doesn’t retain any heat when turned off, you might want to lower the heat to a simmer for a minute, and

1. Place the eggs in a single layer at the bottom of a saucepan. Cover with at least an inch or two of cold water. The more eggs that are

The best way to store hard boiled eggs is in a covered container in the refrigerator. Peels can release odors in the fridge which is why it helps to keep

I find it easiest to peel the eggs under a bit of running water.