Deviled Eggs

Clean up is heavenly when you make these delicious deviled eggs!

Level: Easy
Serves 6

Ingredients:
- 6 hard-boiled eggs, peeled
- ¼ cup mayonnaise
- ⅛ teaspoon salt
- ⅛ teaspoon pepper

Directions:

Remember to wash your hands!

1. Slice eggs into halves lengthwise and save the whites.
2. Place yolks in a 1 quart zip-style bag with remaining ingredients; press out air. Close bag and knead until ingredients are well-blended.
3. Push contents toward corner of bag. Snip about ½ inch or less off the corner of bag. Squeezing bag gently, fill reserved whites with yolk mixture.
4. Chill to blend flavors.

Helpful Hints: How to cook a perfect hard-boiled egg: Cover eggs with water in saucepan. Bring to boil. Reduce heat to simmer; cook for 15 minutes. Immediately rinse under cold water to stop cooking and to ease peeling. Refrigerate until use. Egg yolks turn green when they are overcooked.

Safety Tip: Be sure to refrigerate leftover eggs. Eat within two days, or discard.

Nutrition Facts

For more information about this and other fun recipes: contact your county extension office or visit the Web site at www.kidsacookin.ksu.edu, or e-mail kidsacookin@ksu.edu.