

# garden herbed deviled eggs



Total Time: **40 minutes**

Prep Time: **15 minutes**

Cook Time: **25 minutes**

## ingredients (Servings: Makes 24)

12 large eggs

1/4 cup mayonnaise

1 teaspoon white vinegar

1 teaspoon prepared mustard

1/2 teaspoon each salt and pepper

2 Tablespoons chives, very finely chopped

2 Tablespoons dill, very finely chopped

2 teaspoons parsley, very finely chopped

*Optional*

Additional sprigs of chives or dill (for garnishing eggs)

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Additional sprigs of parsley, chives and/or dill (for garnishing platter)

Paprika for garnishing eggs

## directions

**step 1:** Place eggs in saucepot and cover with cold water until there is an inch of water above the eggs. Over high heat on the stove, bring the water to a boil. Boil for one minute. Remove pot from the heat and let sit for 12 minutes. Cool eggs in the pot by rinsing with cold water. Peel, rinse and discard egg shells.

**step 2:** Slice cooled eggs in half on cutting board and scoop egg yolks into a medium bowl. Put the egg whites aside. Add the mayonnaise, vinegar, mustard, salt, pepper, chives, dill and parsley to the bowl. Using a

fork, mix all ingredients until smooth.

**step 3:** To keep the egg-white halves from rolling over, shave a small slice off the rounded bottom of the eggs and then place on serving platter (or in a large flat Ziploc® Brand Container if refrigerating). Note: If you have a platter made especially for serving deviled eggs, there's no need to shave the bottoms of the eggs.

**step 4:** Place egg mixture into a Ziploc® Brand Easy Zipper Storage Bags, press out extra air and zip closed. Refrigerate. When ready to fill the egg halves, use scissors to cut a 1/2-inch hole in the bag's bottom

corner. Pressing from the other end of the bag, squeeze the egg mixture out of the bag, filling each egg-white half. (As an alternative, you can spoon the mixture into each egg half.) Cover lightly with Saran™ Premium Wrap and chill until ready to serve.\*

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