

CREAMY DEVILED EGGS

Source: marthastewart.com

Prepared by: Michelle Innes, December, 2016

Serves: 8

8 large eggs
1/3 cup light mayonnaise
1 tablespoon Dijon mustard
1 teaspoon white-wine vinegar
1 tablespoon minced shallot
1/4 teaspoon hot sauce, such as Tabasco
Coarse salt and ground pepper
Paprika, for garnish

Place eggs in a medium saucepan; add cold water to cover by 1 inch. Bring to a rolling boil. Remove pan from heat; cover, and let stand 13 minutes. Drain, and run eggs under cold water to cool them. Meanwhile, in a medium bowl, mix together mayonnaise, mustard, vinegar, shallot, and hot sauce. Peel eggs, and halve lengthwise; remove yolks, leaving whites intact. Transfer yolks to bowl with mayonnaise mixture, and season with salt and pepper. Mash with a fork until smooth. Mound yolk mixture into whites. Sprinkle with paprika just before serving, or cover with plastic wrap and refrigerate up to 8 hours.

