

# Best Deviled Eggs

Perfect classic deviled eggs recipe with creamy, rich filling. Easy hard-boiled eggs stuffed with seasoned yolk mixture - ideal for parties and gatherings.

15	15	30	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Best Deviled Eggs

## Ingredients

- 6 egg
- 2 tbsp mayonnaise
- 2 tsp mustard
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp fresh lemon juice
- 1 tsp chili flakes

## Instructions

- 1 Cook the eggs**

Place 6 eggs in a large saucepan and cover with cold water by 1 inch (2.5 cm). Bring to a rolling boil over high heat, then immediately remove from heat and cover with a lid. Let stand for 12 minutes exactly.
- 2** Prepare an ice bath by filling a large bowl with cold water and ice cubes. Transfer the hot eggs to the ice bath using a slotted spoon. Let cool for 5 minutes until completely chilled.
- 3 Prepare the egg whites**

Gently crack the eggshells all over and peel under cool running water, starting from the wider end. Cut each peeled egg in half lengthwise with a sharp knife.
- 4** Carefully remove all the yolks and place them in a medium mixing bowl. Arrange the 12 egg white halves cut-side up on a serving platter, creating a stable base by trimming a small slice from the bottom if needed.
- 5 Make the filling**

Mash the egg yolks with a fork until completely smooth with no lumps remaining. Add 2 tablespoons mayonnaise, 2 teaspoons yellow mustard, and 1 teaspoon white vinegar.
- 6** Mix the yolk mixture until creamy and well combined. Add 1 teaspoon salt and 1 tablespoon sweet pickle relish, stirring until evenly distributed. Taste and adjust seasoning as needed.
- 7 Fill and garnish**

Spoon or pipe the yolk mixture evenly into each egg white half, mounding it slightly. Sprinkle each filled egg with 1 teaspoon paprika for color and flavor.

- 8 Refrigerate the deviled eggs for at least 30 minutes before serving to allow flavors to meld and the filling to set. Serve chilled within 2 hours of assembly.

## Tips

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Use eggs that are at least one week old for easier peeling and better results.

Start eggs in cold water and bring to a boil, then remove from heat and let sit covered for 10-12 minutes for perfectly cooked yolks.

Immediately transfer cooked eggs to an ice bath to stop cooking and make peeling easier.

For ultra-smooth filling, press the yolk mixture through a fine mesh sieve or use a food processor.

Use a piping bag or zip-top bag with the corner cut off for professional-looking filled eggs.

Add mayonnaise gradually until you reach the desired consistency - you can always add more but can't take it away.

Chill assembled deviled eggs for at least 30 minutes before serving to let flavors meld and filling firm up.

Garnish with paprika, fresh herbs, or other toppings just before serving to maintain vibrant colors.