

Deviled Eggs

Ingredients

- Eggs
- Mayo
- Yellow mustard
- Dill Pickle Juice
- Dill Weed
- Salt
- Pepper

Process

- Put eggs in pot and bring to a boil. Turn off heat. Cover and let sit for 13 minutes. Peel eggs under running cool water.
- Cut eggs in half and place yolks in separate bowl. Mash yolks with fork.
- Mix with following with yolks:
 - 2 healthy scoops of mayo (1/3 - 1/2 cup)
 - 2 squirts of yellow mustard (2 tsps)
 - A good drizzle of pickle juice (1 - 2 tablespoons)
 - A good shake of dried dill weed (1/2 - 1 tablespoon) and salt (1/2 tsp) and pepper (1/4 tsp) until creamy. If not creamy enough add a little more mayo until it's creamy enough.
- Spoon yolk mixture into egg halves and garnish if desired

Tips

- Use really good mayo!
- If you don't have dill pickle juice in the fridge, add extra dill weed.
- You can garnish with dill, paprika or chopped parsley.
- You can play around with adding different ingredients like chopped crab, bacon, ham, etc.