

Deviled Eggs

Ingredients

- 6 hard boiled eggs
- 4 Tbs. mayonnaise
- 2 Tbs. pickle relish
- 1 Tbs. onions, very finely chopped
- 1 Tbs. celery, very finely chopped
- 1 tsp. yellow mustard
- ¼ tsp. salt
- ¼ tsp. ground black pepper
- paprika for garnish

Tbs. = tablespoon
tsp. = teaspoon



Serves 4 people

Directions

1. Peel the hard boiled eggs and rinse them under cold water to remove any bits of egg shell.
2. Use a knife with a smooth edge and cut the eggs lengthwise.
3. Put the egg yolks in a bowl and mash them with a fork.
4. Add the mayonnaise, relish, onion, celery, yellow mustard, salt and pepper, and mix the ingredients thoroughly.
5. Spoon the mixture into the egg whites and sprinkle with paprika.
6. Cover and chill for at least 2 hours or overnight.

Questions

1. How many eggs? _____
2. How much mayonnaise? _____
3. How much yellow mustard? _____
4. How much pickle relish? _____
5. How long to chill? _____
6. Which is larger? *Tbs.* or *tsp.*? _____
7. How many servings? _____
8. What kind of knife? _____
9. Why should you rinse the eggs? _____