

CLASSIC DEVILED EGGS

**Servings:**12 servings

**Ingredients**

1 dozen hard-boiled eggs, peeled

2 tablespoons, sweet pickle relish or chopped bread and butter pickles

2 tablespoons bread and butter pickle or sweet relish juice

1 teaspoon Dijon mustard

pinch of cayenne pepper

2 tablespoons mayonnaise

paprika, for garnish

**Directions:**

1. Slice eggs lengthwise and pop out the yolks, being careful to keep your egg white intact.
2. In a medium-sized bowl, mash yolks with relish, pickle juice, mustard, cayenne and mayonnaise. Season with salt and pepper.
3. Fill each egg and then dust with a little paprika.
4. Chill (overnight is best) until ready to serve.

**Prep Time:**20 minutes, plus overnight refrigeration