

Deviled Eggs

- 6 eggs
- ¼ cup mayonnaise (I use lite)
- 2 T. mustard (use regular yellow mustard, or Dijon, or whatever you feel like tasting!)
- Salt and Pepper to taste

Boil the eggs in a pot of water by allowing the water to come to a boil, then leaving the eggs boiling for 10 minutes. Immediately drain the boiling water off and fill the pot with cold water. Let the eggs cool, then peel them, slice them in half, and put the yolks in a separate bowl.

Break the yolks up with a fork, then mix with the mayonnaise and mustard. Add salt and pepper to taste.

(Experiment with different add-ins: bacon bits, pickles, dill weed ...)

Sprinkle the tops with paprika and parsley.

