

Deviled eggs recipe

By Jennifer Williams

Make use of your family's leftover colored Easter eggs by making this tasty deviled eggs recipe. These deviled eggs will have a slightly sweet twist.

Ingredients

12 hard boiled eggs
6 tablespoons mayonnaise
2 tablespoon sugar (or slightly less)
2 teaspoons honey mustard or Dijon mustard
2 teaspoons vinegar
Paprika (optional)

Directions

Carefully place eggs in a large pot of cold water. Bring to a boil and boil for 15 min. When done, place eggs in a strainer and run cold water over them to help maintain the yellow color of the yolk.

Peel eggs. Slice in half (either direction). (May use a crinkle cutter to do this to create a fancier edge). Remove yolks and place them in a bowl. Place egg whites in an egg tray. Using a fork, finely mash the yolks. Add remaining ingredients to yolks and stir well.

Place yolk mixture into a decorating tube and fill each egg white halve. Sprinkle each with paprika if desired. Refrigerate for one hour.

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