

DO HOLIDAYS WELL!

RECIPES TO BRING YOUR FAMILY CLOSER

Deviled Eggs

- 6 eggs
- ¼ cup low-fat mayonnaise
- 1 teaspoon yellow mustard
- 1 tablespoon honey
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- Variations:
 - ¼ cup sharp cheddar cheese
 - 2 tablespoons sweet pickle relish
 - 1 tablespoon grated onions
 - Paprika and Parsley for garnish



Place eggs in a single layer in a saucepan covered by water 1 ½ inch above the eggs. Heat on high until water begins to boil, cover, turn heat to low, cook for 1 minute. Remove from heat and leave covered for 14 minutes. Rinse in cold water. Crack eggshells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise. Remove yolks to a medium bowl and place the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add desired ingredients from list above and mix well. Spoon yellow mixture into whites and garnish with paprika and parsley. Keep refrigerated.

Adapted from Food Network