Deviled Eggs

Make-ahead · Serves a crowd · Make it with your kids · Holiday · Makes 24

Ken's note: TBD

Ingredients

- 12 large eggs
- ⅓ cup mayonnaise, plus more if needed
- 2 tsp yellow mustard
- Salt and black pepper
- Smoked paprika, for garnish

Method

1. Bring a pot of water to a rolling boil (enough to cover the eggs by about an inch). Lower the eggs in gently and boil for 11 minutes. Transfer immediately to an ice bath and chill 10–15 minutes. Peel starting at the wide end, in the water or under a trickle of water; the ice bath helps the shells slip off cleanly.
2. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash with the mayonnaise, mustard, salt, and pepper until smooth and creamy, adding a little more mayo if needed. Spoon or pipe the filling into the whites and dust with smoked paprika. Cover and refrigerate until serving, up to a day ahead.
3. Variations

Notes

- Bacon-chive: fold crumbled cooked bacon and snipped chives into the filling.
- Calabrian chili: stir in a little chopped Calabrian chili, or a bit of the oil from the jar.
- Everything-bagel: skip the paprika and sprinkle everything bagel seasoning on top.
- Pickle relish: stir in a spoonful of drained sweet or dill pickle relish.
- Smoked salmon-dill: fold in flaked smoked salmon and chopped fresh dill.