

Basic Deviled Eggs

*Chef Stacey - Aldi Test Kitchen
www.aldi.com*

*12 large eggs
3/4 cup mayonnaise
1 teaspoon yellow mustard
1 tablespoon horseradish
sauce*

Place the eggs in a medium pot. Cover with water and bring to a boil over high heat. Boil for 5 minutes. Remove from the heat. Allow to sit for 15 minutes. Drain the water. Cool.

Once the eggs are completely cooled, peel and cut in half lengthwise.

Scoop out the yolks into a medium bowl. Smash the yolks until no chunks are visible. Add the mayonnaise, mustard and horseradish sauce. Mix well.

Either pipe the mixture into the egg hollows with a piping bag or scoop it with two spoons, evenly distributing the amount among the hollows. The eggs can be refrigerated overnight and served next day.

TIPS for filling additions (if desired).

Crunchy - Mix with crumbled bacon.

Tangy - Mix with diced shrimp, served with a dollop of cocktail sauce.

Savory - Mix with canned chopped mushrooms.

Spicy - "South of the Border" with black beans, diced tomatoes and a hot sauce.

Per Serving (excluding unknown items): 2112 Calories; 204g Fat (84.5% calories from fat); 78g Protein; 6g Carbohydrate; trace Dietary Fiber; 2610mg Cholesterol; 1893mg Sodium. Exchanges: 9 1/2 Lean Meat; 17 1/2 Fat; 0 Other Carbohydrates.