

# Best Deviled Eggs

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## Yield: 2 dozen

*1/2 cup mayonnaise*  
*2 tablespoons 2% milk*  
*1 teaspoon dried parsley flakes*  
*1/2 teaspoon dill weed*  
*1/2 teaspoon minced chives*  
*1/2 teaspoon ground mustard*  
*1/4 teaspoon salt*  
*1/4 teaspoon paprika*  
*1/8 teaspoon garlic powder*  
*1/8 teaspoon pepper*  
*12 large hard-cooked eggs*  
*minced fresh parsley (for sprinkling)*  
*paprika (for sprinkling)*

In a small bowl, combine the mayonnaise, milk, parsley flakes, dill weed, chives, ground mustard, salt, paprika, garlic powder and pepper.

Cut the eggs lengthwise in half. Remove the yolks and set the whites aside.

In another bowl, mash the yolks. Add to the mayonnaise mixture. Mix well.

Spoon or pipe the filling into the egg whites. Sprinkle with parsley and additional paprika.

Refrigerate until serving.

(Optional add-ins can be bacon, chipotle peppers and crab.)

*For a super creamy filling, don't skip the addition of milk. And, use a fork (not a spoon) to mash the yolks until they are really smooth.*

*Customize your deviled eggs! Like spice? Stir in hot sauce. A fan of lots of flavor? Top with "Everything Bagel Seasoning".*

*Hard cook the eggs and make the filling one day ahead. Then chill. Pipe the filling into the shells just before serving.*

Per Serving (excluding unknown items): 1738 Calories; 158g Fat (80.3% calories from fat); 78g Protein; 9g Carbohydrate; trace Dietary Fiber; 2585mg Cholesterol; 1919mg Sodium. Exchanges: 1 Grain(Starch); 11 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 1