

# Parisian Deviled Eggs

*Food Network Magazine - April 2020*

**Yield: 24 egg halves**

*12 large eggs*

*salt (to taste)*

*pepper (to taste)*

*1/3 cup Dijonaise*

*3 to 4 tablespoons water*

*thinly sliced ham (for  
topping)*

*cornichons (for topping)*

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the Dijonaise. Add 3 to 4 tablespoons of water.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with thinly sliced ham and cornichons.

---

Per Serving (excluding unknown items): 888 Calories; 60g Fat (62.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 861mg Sodium. Exchanges: 9 1/2 Lean Meat; 5 Fat.