

Deviled Eggs

<http://userealbutter.com/2011/05/27/deviled-eggs-recipe/>
from *Simply Recipes*

a dozen eggs, large
2 tsps Dijon mustard
1/3 cup mayonnaise
1/4 cup green olives, chopped fine (optional)
1 tbsp shallot, minced
1/4 tsp Tabasco
salt and pepper to taste
paprika

To boil the eggs: First poke a hole through the base (the rounded end, not the pointy end) of each egg's shell. Use something like a pin or needle and take care not to slip and/or stab yourself. Place the eggs in a medium to large saucepan and fill with cold water until covered by at least an inch or two of water. Set the saucepan on high heat and let the water come to a boil. Let boil for a minute. Remove the pan from heat and cover it. Let sit for 12 minutes. Rinse under cold water.

Peel the eggs. Slice each egg in half lengthwise so the two halves are symmetric. Pop the yolks out into a bowl. Mash the yolks and add the mustard, mayonnaise, olives (if using), shallot, Tabasco, salt, and pepper. Mix well. Spoon or pipe the filling into the egg white halves and sprinkle with paprika. Makes 24 deviled eggs.