



## Deviled Eggs

*They may be a throw-back to Grandma's family picnics, but deviled eggs are always a hit!*

Active Time: 15 minutes

Total Time: 1 ½ hours

Yield: 12 halves

### Ingredients:

6 large eggs

1 teaspoon Dijon mustard

¼ teaspoon *HH Lemon & Marigold Seasoning Salt*, plus more for garnish

¼ teaspoon ground black pepper

3 Tablespoons mayonnaise

Optional: paprika

1. Place eggs in a saucepan large enough to hold them in single layer. Cover with cold water by 1-inch. Bring to boil, cover pan tightly, turn off heat and let eggs sit in pan for 12 minutes. After 12 minutes, drain water from pan and rinse eggs under cold water. To loosen the shell, LIGHTLY roll the egg on the counter under your palm. Peel eggs and refrigerate, lightly covered on a plate, until cold.
2. Once eggs have chilled, remove from refrigerator and slice in half lengthwise. Carefully scoop out the yolks and place in small bowl.
3. Add Dijon, *HH Lemon & Marigold Seasoning Salt*, pepper and mayonnaise. Using fork, mash ingredients together until smooth. Adjust seasoning adding more salt and pepper if necessary.
4. Divide filling evenly between the 12 egg halves. Lightly sprinkle each half with additional *HH Lemon & Marigold Seasoning Salt*, or paprika..