

Deviled Egg Spread

Ingredients :

1 dozen large eggs
2 tablespoons white vinegar
1 cup mayonnaise
1 tablespoon yellow mustard
Salt & pepper
Paprika for dusting

How to make it :

Perfect Hard Boiled Eggs

In a large saucepan, cover the eggs with cold water; make sure the water is a good inch above the eggs. Add in the vinegar. Bring to a rapid boil. Cover the saucepan and remove it from the heat. Let it stand for 15 minutes. Drain the water from eggs and cool them under cold running water. Shake the pan vigorously to crack the shells. Let the eggs cool in the water.

Shell the eggs and halve them lengthwise. Coarsely chop half the egg whites and transfer them to a large bowl. Add the remaining white and all of the yolks to a food processor along with the mayo and mustard. Process until smooth. Scrape the mixture into a bowl and blend with the chopped egg whites. Season with salt and pepper. Can be made ahead and refrigerated overnight.