

Deviled Eggs

17 boiled eggs

1 ½ tsp. mustard

½ c. mayonnaise

Few drops of hot sauce

pinch of cayenne pepper

dash of paprika

parsley

Boil eggs and cool. Shell the boiled eggs, then slice each in half lengthwise. Remove the yolks and place them in the bowl of the Kitchenaid mixer. Neatly place whites on a serving tray.

Add mustard & mayonnaise to the Kitchenaid mixer bowl. Mixture should be soft and creamy, if it is too stiff (like dough) add a little more mayonnaise.

Add hot sauce, cayenne pepper and paprika. Blend thoroughly. Spoon this mixture into a pastry bag (half full) with a large star decorating tip.

To fill the egg whites, generously pipe the yolk mixture into the cavity of each one. Add the additional yolk mixture to the bag as needed. Use all of the yolk filling. Rinse the parsley and tear into small sprigs. Garnish each egg with a small sprig of parsley. A light sprinkling of paprika may be added as well.

Makes 34