



## Deviled Eggs

This is my Grandmother's recipe, a unique twist on a classic dish that is full of flavor! This is my favorite way to make deviled eggs.

Prep Time: 15 min.

Cook Time: 15 min.

**Ready In: 30 min.**

**Serving Size:** 6 servings

### Ingredients

- ✓ 6 eggs
- ✓ 2 tablespoons mayonnaise
- ✓ 1 tablespoon sugar
- ✓ 1 tablespoon vinegar
- ✓ 1 tablespoon mustard
- ✓ ½ teaspoon paprika

### Directions

1. Place eggs in a pot of salted water. Bring the water to a boil and let eggs cook in boiling water until they are hard boiled, approximately 10 to 15 minutes.
2. Cut eggs in half lengthwise and remove the egg yolks and put into a small bowl, then smash the egg yolks together.
3. Add sugar, vinegar, mayonnaise, and mustard to bowl and mix thoroughly.
4. Spoon mixture into the egg whites and sprinkle with paprika.

### Nutrition

*Amount per serving*

- ❖ Calories: 119
- ❖ Total Fat: 9 g
- ❖ Total Carbs: 3 g
- ❖ Protein: 7 g
- ❖ Cholesterol: 187 mg
- ❖ Sodium: 113 mg
- ❖ Potassium: 74 mg