

Samantha's Irresistible Deviled Eggs

Ingredients:

- 12 eggs
- Ice
- Hellmann's Mayo
- Yellow Mustard
- Salt
- Garlic powder
- Extremely finely chopped onion
- Paprika



You are correct, this is not a recipe that you make on the grill. However, my irresistible deviled eggs are a phenomenal addition to any cookout. I guarantee it. Other than a dozen eggs, I am unable to provide you with the measurements of the other ingredients because I simply don't know them. This is a recipe that I concocted years ago. My mind and hands just know the right amounts by sight. I will do my best to explain it below.

Directions:

1. Start by placing a dozen eggs into a large pot. Fill with water to just above the height of the eggs. Place on the stove, on high.
2. As soon as the eggs start to boil, shut off the heat, cover, and let sit for 13 to 14 minutes.
3. While the eggs sit, fill up a large pot or one side of your sink with cold water and A LOT of ice.
4. Once the 13-14 minutes is up, drain the water from the eggs... NOT INTO THE ICE BATH. Then dump the eggs into the ice bath. Do not be gentle. It is ok if the eggs crack when they hit the sink. This is the best method I've found for peeling. Begin peeling immediately. Sometimes it helps to hold the egg under water while you peel them, either the water in the sink or a cold running faucet.
5. Cut eggs in half the long way. Gently scoop or squeeze out the yolks into a bowl.
6. Mash the egg yolks as fine as you can. Add a fair amount of mayo, a small amount of mustard, some salt and garlic. Keep mashing with a fork and adding slightly more mayo until this mixture becomes a very smooth and creamy consistency. Taste test to see if you want more mustard. Once completely smooth, add the finely chopped onion and stir well.
7. Scoop the mixture back into the egg white halves and dash with paprika. I dash some eggs very lightly and others heavier because I've found over the years that some people prefer more paprika while others prefer less.
8. Enjoy! And if by chance you seem to figure out the perfect measurements for this recipe, be sure to use **#thebegratefulproject** to clue others in on the secret.