Classic Deviled Eggs



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

**Time**

45 minutes

**INGREDIENTS**

**Yield: 12 halves**

* 6large eggs
* 1teaspoon Dijon mustard
* 1 to 2dashes Tabasco sauce, to taste
* Salt, to taste
* ¼teaspoon freshly ground black pepper
* 1tablespoon snipped fresh chives
* 3tablespoons mayonnaise
* Paprika, for garnish
* Whole fresh chives, for garnish

1. **Step 1**

Rinse eggs with warm water, and place in a small saucepan. Cover with cold water, place the pan over medium-high heat and bring to a boil. Turn off heat, cover and let sit for 10-12 minutes. Drain, rinse under cold water and peel. Cool in the refrigerator, loosely covered, for 15 minutes.

1. **Step 2**

Halve eggs lengthwise, and carefully scoop out yolks. Place yolks in a bowl, and mash with a fork. Add mustard, Tabasco, salt, pepper and snipped chives. Stir in mayonnaise.

1. **Step 3**

Fill each egg white with about 1½ teaspoons of the egg-yolk mixture and dust the top with paprika. Arrange in a spoke design on a platter; garnish with whole chives.