



# Sparkle Kitchen

## Deviled Eggs

### Ingredients

- 6 hard boiled eggs, peeled
- 2 heaping Tablespoons mayonnaise
- 2 heaping Tablespoons plain yellow mustard
- 3 Tablespoons dill relish
- ¼ teaspoon sriracha or other hot sauce
- salt and pepper
- paprika or chili powder (for garnish)

### Directions

Cut the peeled eggs in half and deposit the yolks in a large mixing bowl. Add the mayonnaise, mustard, relish, and hot sauce.

Mash everything together with a potato masher or fork, and see how it looks. The goal is to have everything well incorporated, but still a little chunky. Add more mayonnaise or mustard as needed to get the right consistency.

Season with salt and pepper to taste, then scoop the yolk mixture back into the hollowed out whites. Sprinkle with bright red paprika or chili powder, and refrigerate for a few hours before eating.

Enjoy!