



Best Deviled Eggs

I LOVE devilled eggs, but my hubby won't eat them - that is, until I found this recipe. Even he agrees this is the best deviled egg recipe around. A bit more sweet than usual - I don't really think you can go wrong with a recipe that has a little Miracle Whip as an ingredient - yum. This is from the cookbook "Peace, Love, and Barbecue" by Mike Mills and Amy Mills Tunncliffe.

12 large eggs
1 and a 1/2 Tablespoons sugar
1/2 teaspoon kosher salt, finely ground
1/4 teaspoon ground black pepper
1 Tablespoon apple cider vinegar
1 Tablespoon prepared yellow mustard
1 dash hot sauce (such as Tabasco)
1/4 cup Miracle Whip salad dressing
1 Tablespoon paprika
sweet pickles or olives for garnish (I like these with a tiny sliver of sweet pickle on the top of each egg)

Hard boil your eggs. The book gives these instructions (though I hard boil mine for this recipe using my standard method): Place eggs in a large stainless steel saucepan and cover the eggs completely with cold water. Bring the water to a rapid boil and boil for 2 minutes. Cover the pan and remove it from the heat. Allow to stand for 25 to 30 minutes. Drain and cover the eggs with cold water. If you cook the eggs this way, you won't get that dark circle you'll sometimes see around the egg yolk.

Carefully remove the peel from the eggs and slice in half lengthwise. Remove the yolk from each egg and place in a medium bowl. Add the sugar, salt, pepper, vinegar, mustard, and hot sauce. Mix with a fork or electric mixer. Gradually add the Miracle Whip, blending well until smooth and creamy; add a few more tablespoons of Miracle Whip if needed and make sure there are no lumps.

Using a teaspoon, fill the egg whites with the yolk mixture and sprinkle the tops with paprika. Garnish with a sliver of sweet pickle or slice of olive as desired. Place each egg on a deviled egg plate (or other serving platter) and refrigerate until chilled. Oh boy - enjoy!

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