

Deviled Eggs

Ingredients

- 12 large eggs
- 1/2 cup mayonnaise
- 2 tablespoons 2% milk
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon minced chives
- 1/2 teaspoon ground mustard
- 1/4 teaspoon kosher salt
- 1/4 teaspoon paprika
- 1/8 teaspoon garlic powder
- 1/8 teaspoon ground black pepper
- Minced fresh parsley and additional paprika

Instructions

Step 1: Hard boil the eggs

Start by placing eggs in a single layer in a large saucepan. Add enough cold water to cover the eggs by 1 inch. Then, bring the water to a boil over high heat. Immediately remove the pan from the heat and cover. After 12 minutes, remove the eggs to an ice bath to cool. Use [this genius hack](#) to make sure your deviled eggs don't have off-centered yolks.

Step 2: Split the eggs

When the eggs are cool enough to handle, remove the peels. One of our favorite ways to [peel hard-boiled eggs](#) is to roll the egg back and forth on a hard surface while applying slight pressure. The shell will crack and become easier to peel off.

Cut the eggs in half lengthwise and carefully remove the yolks to a small bowl. Set the whites aside.

Step 3: Prepare the filling

Add the mayonnaise, milk, dried parsley, dill, chives, mustard, salt, paprika, garlic powder, and black pepper to the bowl with the yolks. Use a fork to mash the yolks into the mixture and mix well. Or, for a super creamy filling, use a food processor to combine the ingredients.

Test Kitchen Tip: If you're making deviled eggs in bulk, use a [wire cooling rack](#) (one with square wiring!) on the yolks. All you have to do is place the rack over a bowl and push the yolks through for the fastest way to break them up.

Step 4: Fill the eggs

Spoon the filling into a [piping bag](#) or a [plastic sandwich bag](#) with the corner removed. Pipe the filling mixture into the cut egg whites. Sprinkle the deviled eggs with parsley and additional paprika. Refrigerate the eggs until you're ready to serve.

Test Kitchen Tip: To keep the eggs from wobbling, cut a slice off the bottom of the egg white. It'll make piping the filling much easier.