

Easter Sunday Deviled Eggs

by [RecipeLion.com](https://www.recipeLion.com) Test Kitchen

Makes: 12 deviled eggs

Preparation Time: 20 min

Cooking Time: 10 min

INGREDIENTS

- 6 large eggs
- 3 tablespoons mayonnaise
- 1 tablespoon honey Dijon mustard
- 1 tablespoon sweet pickles, finely chopped
- salt and pepper to taste
- pickle relish (for garnish)



INSTRUCTIONS

1. Place eggs into a small saucepan and cover with water by 1 inch.
2. Bring to a boil, then lower heat to a simmer and cook for 12 minutes.
3. Immediately place eggs into a bowl and cover with ice and water. Let stand 5-10 minutes before peeling.
4. Cut peeled eggs in half and place yolks into a bowl and whites onto a serving plate.
5. Mash the egg yolks well with the tines of a fork, adding the rest of the ingredients to form a thick paste.
6. Yolks can be piped into the egg whites with a pastry bag and tip or simply spooned into the whites.

Chef's Note:

If you use a pastry tip, be sure the pickles are chopped very, very finely.

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