

ZESTY DEVILLED EGGS

8	hard boiled eggs
2-4 mL	seasoned salt
2 mL	dry mustard
1 mL	dill
2 mL	pepper
75 mL	mayonnaise
pinch	parsley and paprika or Cajun seasoning

Method:

1. Place all 8 eggs in a medium pot. Add enough water to just cover the eggs. Put on the lid and heat it on high until the water is boiling. Once the water boils remove the pot from the heat and let it stand covered for 15 minutes.
2. After 15 mins immediately transfer the eggs to a bowl of very cold water for 2 mins. Tap the top and bottom of the egg on the counter and peel the eggs. Then place eggs in the fridge to cool for as long as time will allow.
3. Once they are cooled use a sharp paring knife to slice the eggs in half lengthwise. Remove the yolks and place in a small bowl. Place the whites on a plate. Cover with plastic wrap and refrigerate.
4. In the small bowl mash the yolks with a fork. Add salt, dry mustard, dill, pepper and mayonnaise, use a rubber spatula to thoroughly blend to a smooth texture. Cover and refrigerate.
5. Using a cake decorator, pipe the filling into each egg half.
6. Garnish each was a sprinkling of parsley and paprika or Cajun seasoning.
7. Arrange on platter and keep chilled till ready to serve.