



Deviled Eggs

Servings: 12 appetizers

Ingredients:

- 6 eggs
- 4 Tbsp mayonnaise
- 1 Tbsp fresh parsley, minced
- 1 tsp fresh thyme, minced
- ¼ tsp paprika, plus extra for sprinkling
- 1 tsp apple cider vinegar
- 1 tsp Dijon mustard
- ¼ tsp Worcestershire sauce

Directions:

1. In a medium saucepan, bring 1 inch of water to a rolling boil over high heat. Place eggs in a steamer basket and place the basket in the saucepan. Cover, reducing heat to medium-low, and cook the eggs for 13 minutes.
2. When eggs are almost finished cooking, combine 2 cups of ice cubes and 2 cups of cold water in a medium bowl. Using tongs, transfer eggs to the ice bath and let sit for 15 minutes.
3. Peel eggs and halve lengthwise. Transfer yolks to a small bowl and arrange whites on a serving tray.
4. Mash the egg yolks with a fork. Add the mayonnaise and combine until a smooth paste forms. Add the minced fresh herbs, paprika, apple cider vinegar, mustard, and Worcestershire sauce and mix until fully combined.
5. Transfer the yolk mixture to a plastic ziplock bag. Press the mixture into one corner and twist the top of the bag. Using a pair of scissors, snip ½ inch off from the filled corner. Squeezing the bag, pipe the yolk mixture into the egg whites. Garnish by sprinkling paprika and chopped chives on top, if desired.