



RECIPE

rhino

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Classic Deviled Eggs

Description:

Creamy, tangy, and always a crowd favorite, these classic deviled eggs are made with simple pantry ingredients and finished with a light sprinkle of paprika. Perfect for holidays, potlucks, picnics, and family gatherings, they're an easy make-ahead appetizer that never goes out of style.

INGREDIENTS

- 12 large hard-boiled eggs, peeled
- ½ cup mayonnaise (Duke's or Hellmann's recommended)
- 2–3 teaspoons prepared yellow mustard, or to taste
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ½–1 teaspoon pickle juice, optional, for extra bite
- Paprika, for garnish (optional)

RHINO TIP



For easy-to-peel eggs, use eggs that are about a week old, gently lower them into already boiling water, and transfer them immediately to an ice bath after cooking. These simple steps help prevent torn egg whites and make prettier deviled eggs.



PREP TIME
20 min



COOK TIME
0 min



TOTAL TIME
20 min



YIELD
24 deviled egg halves

STEP-BY-STEP INSTRUCTIONS

1



Prepare the eggs.

Slice the hard-boiled eggs in half lengthwise. Carefully remove the yolks and place them in a medium mixing bowl. Arrange the egg white halves on a serving platter.

2



Mash the yolks.

Using a fork, mash the yolks until they are finely crumbled and no large lumps remain.

3



Make the filling.

Add the mayonnaise, yellow mustard, salt, pepper, and optional pickle juice. Mix until the filling is smooth and creamy. Taste and adjust the mustard to your preference.

4



Fill the egg whites.

Spoon the filling evenly into the egg white halves. For a more decorative presentation, transfer the filling to a piping bag or a zip-top bag with the corner cut off.

5



Garnish and serve.

Lightly sprinkle the tops with paprika, if desired. Serve immediately or refrigerate until ready to serve.

TIPS & VARIATIONS

1

Make-Ahead Filling

Prepare the filling up to one day in advance and fill the egg whites just before serving for the freshest presentation.



2

Dill Deviled Eggs

Add 1–2 teaspoons chopped fresh dill for a fresh, herbaceous flavor.



3

Dijon Upgrade

Replace half of the yellow mustard with Dijon mustard for a slightly sharper, more complex flavor.



4

Avocado Deviled Eggs

Replace a portion of the mayonnaise with mashed avocado for a creamy, healthier twist.



5

Bacon Deviled Eggs

Sprinkle crumbled bacon on top for a savory twist.



Family favorites, one recipe at a time.

