

Foodnity Recipes

Pickled Deviled Eggs Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 large eggs, hard-boiled
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tbsp white vinegar
- [ ] 1 tsp pickling spice blend (peppercorns, bay leaf, dill)
- [ ] Salt to taste

For the Brine

- [ ] 1 cup water
- [ ] 1/3 cup white vinegar
- [ ] 1 tsp salt
- [ ] 1 tsp sugar
- [ ] 2 whole peppercorns
- [ ] 1 small dill sprig

Instructions

1. Place the boiled eggs in a bowl of ice water; let cool for 5 minutes, then peel and halve them.
2. In a small saucepan, combine brine ingredients, bring to a simmer, then let cool completely.
3. Gently place the egg whites in the cooled brine, ensuring they are submerged; refrigerate for at least 2 hours.
4. While the eggs brine, mash the yolks with mayonnaise, mustard, a splash of vinegar, salt, and a pinch of the pickling spice; mix until smooth.
5. Remove the eggs from the brine, pat dry, and pipe the yolk mixture back into the whites. Drizzle a tiny amount of brine over each for extra tang.
6. Garnish with fresh dill and serve chilled.

Nutrition per serving

150 kcal	7 g	3 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the brine seems too strong, dilute with a little water.
- Feel free to add a dash of avocado deviled mash for extra creaminess.
- A quick sprinkle of smoked paprika adds a subtle depth.