

Foodnity Recipes

Southern Style Deviled Eggs

15 min Prep time	**10 min** Cook time	**25 min** Total time
6 Servings	**Easy** Difficulty	**Southern** Cuisine

Ingredients

Main Ingredients

- [ ] 6 large eggs
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp apple cider vinegar
- [ ] 1/2 tsp sweet paprika, plus extra for garnish
- [ ] Pinch of cayenne pepper
- [ ] Salt and black pepper to taste
- [ ] 2 tsp finely chopped dill pickle or relish (optional)
- [ ] Fresh chives, minced for garnish

Instructions

1. Place the eggs in a saucepan, cover with cold water, bring to a boil, then turn off the heat and let sit for 10 minutes.
2. Transfer eggs to an ice bath, peel them once cool, and slice each egg in half lengthwise; set whites aside.
3. Mash the yolks in a bowl, then stir in mayo, mustard, vinegar, paprika, cayenne, and optional pickle until smooth.
4. Season with salt and pepper, then gently fold in chopped chives.
5. Pipe or spoon the filling back into the egg white halves, dust with extra paprika, and garnish with additional chives.

Nutrition per serving

120 kcal	6 g	3 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier bite, increase the cayenne or add a dash of hot sauce.
- For a more herbaceous flavor, mix in a pinch of dried thyme or a splash of pickle juice.
- Serve chilled; they taste best after a brief rest in the refrigerator.