

Classic Deviled Eggs

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

12-14

Original Yield x Conversion Factor = Desired Yield

large eggs (cold)

7

grainy mustard

$\frac{3}{4}$ t.

mayonnaise

3 T.

cider vinegar (or vinegar of your choice)

1 $\frac{1}{2}$ t.

Worcestershire sauce

$\frac{1}{4}$ t.

1. Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat.
2. Reduce heat to a simmer for 12 minutes.
3. Meanwhile, fill medium bowl with 1-quart cold water and ice.
4. Transfer eggs to ice water with slotted spoon; let sit 5 minutes.
5. Peel eggs and slice each in half lengthwise with paring knife. Remove yolks to small bowl.
6. Arrange whites on serving platter, discarding two worst-looking halves. Mash yolks with fork until no large lumps remain.
7. Add mustard, mayonnaise, vinegar, Worcestershire, and salt and pepper to taste; mix with rubber spatula, mashing mixture against side of bowl until smooth.
8. Fit pastry bag with large open-star tip. Fill bag with yolk mixture, twisting top of pastry bag to help push mixture toward tip of bag.
9. Pipe yolk mixture into egg white halves, mounding filling about $\frac{1}{2}$ inch above flat surface of whites.
Serve at room temperature.

To Make Ahead

The empty egg halves and filling can be refrigerated separately, wrapped tightly in plastic wrap, for up to 2 days. Bring to room temperature and season the filling with additional mayonnaise, vinegar, salt, and pepper to taste before filling.