

Deviled Eggs



6 hard boiled eggs
3 tablespoons mayonnaise
1 teaspoon yellow mustard
3 tablespoons sweet pickle relish
salt
pepper
paprika

Boil, cool and peel the eggs. Slice each egg in half lengthwise and remove the yolks to a bowl. Mash the yolks with a fork. Add the mayonnaise, mustard, pickle relish, and salt and pepper to taste. Mix until well combined.

Using a piping bag or a teaspoon, fill each egg white with the yolk mixture. Dust with paprika.

Enjoy!

--Never Enough Thyme
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