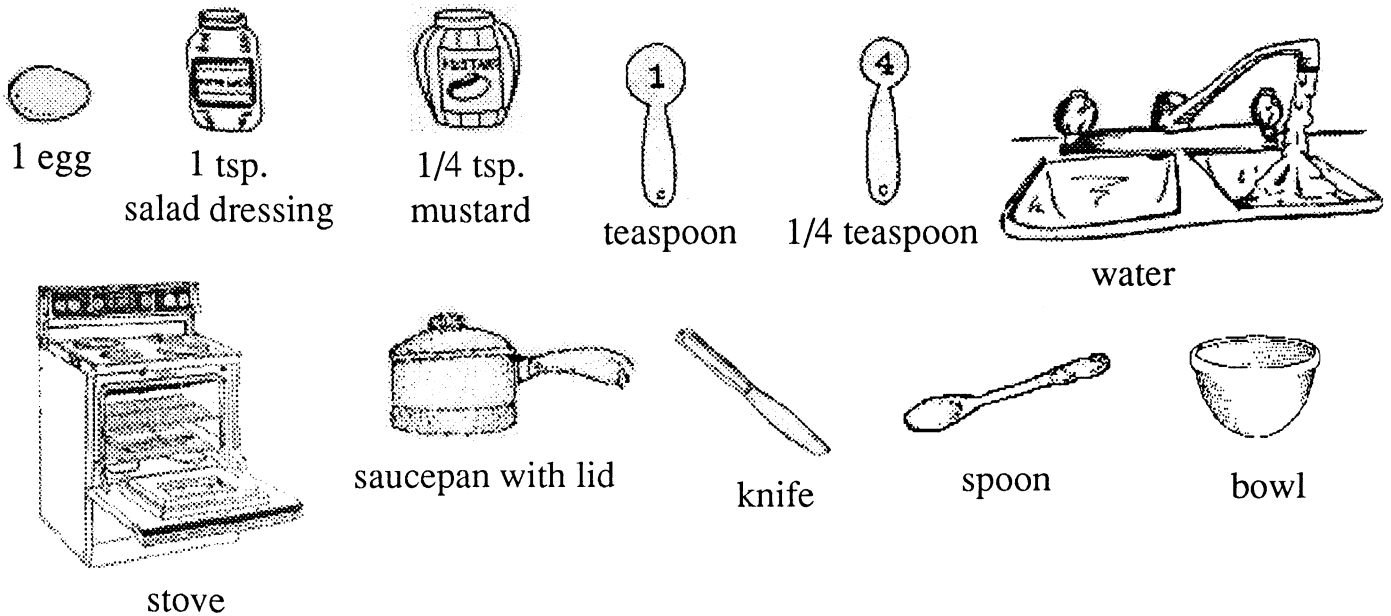
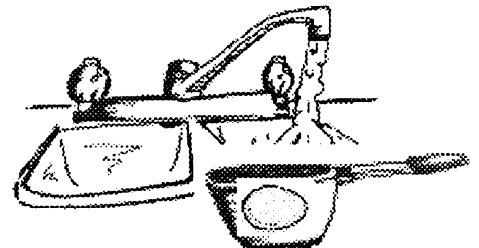
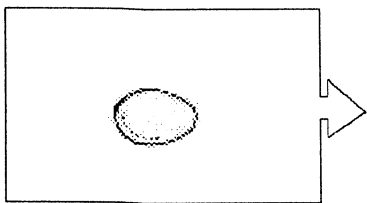


Deviled Egg

You Need:

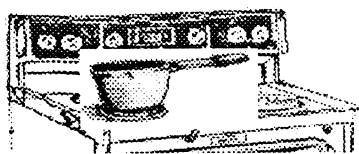


1.

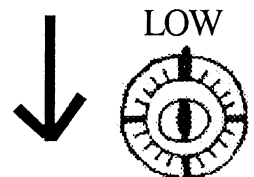
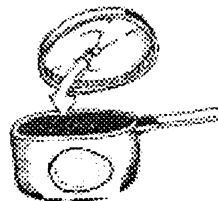
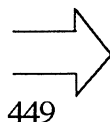


Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.

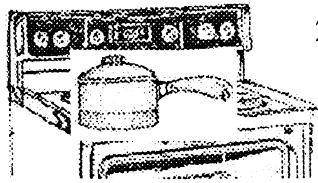
2.



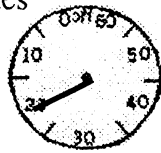
Put pan on stove. Turn heat to HIGH.



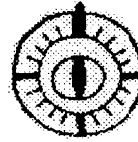
Bring to a boil. Cover with lid. Turn heat down to LOW.



20 minutes

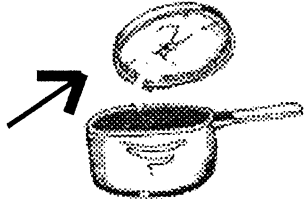


OFF



Simmer 20 minutes. Turn stove OFF.

3.



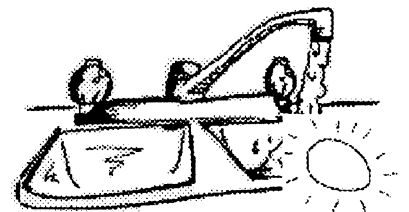
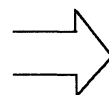
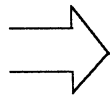
Remove lid. Run cold water over the egg until cool enough to handle.

4.



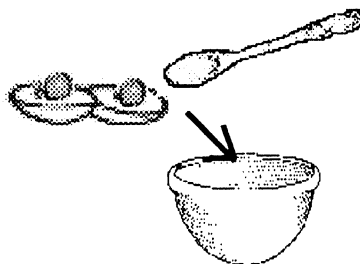
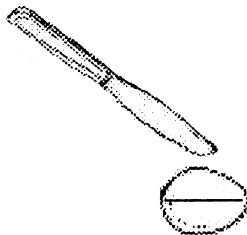
Roll the egg between palms of hands.

5.



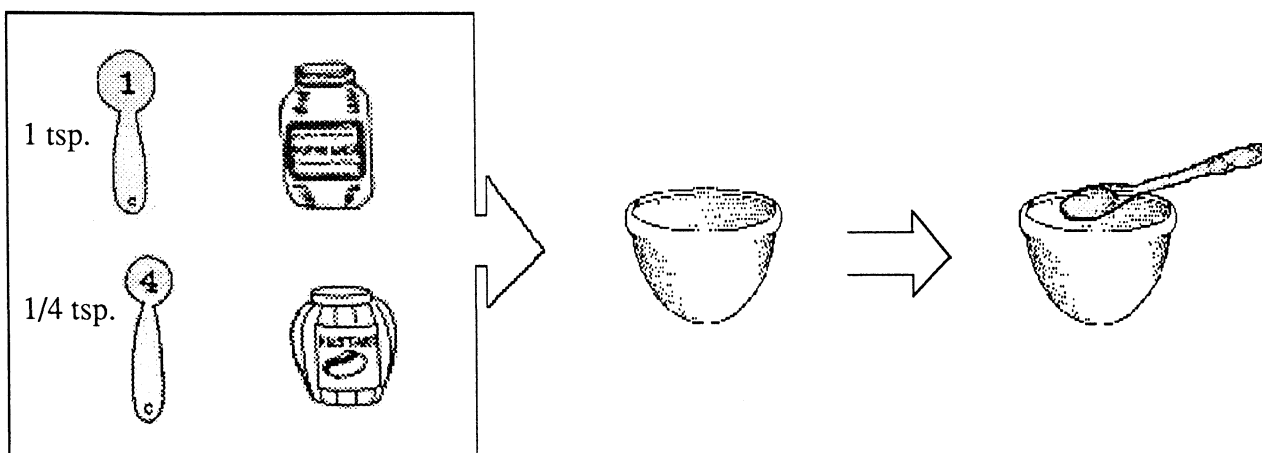
Peel off egg shell. Rinse off egg under water.

6.



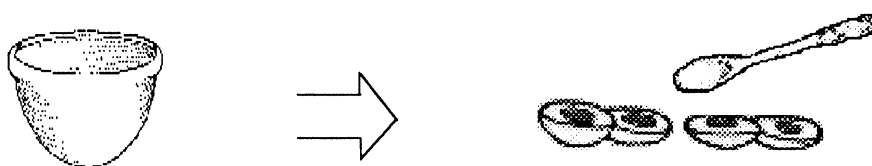
Cut egg in half lengthwise using a sharp knife. Scoop egg yolk out of the egg white into a small bowl.

7.



Add 1 tsp. salad dressing and 1/4 tsp. mustard to bowl.
Stir until mixture is smooth.

8.



Spoon mixture into egg white. Serve.

DEVILED EGG

You Need:

1 egg
1 tsp. salad dressing
1/4 tsp. mustard
water
teaspoon

saucepan with lid
bowl
knife
spoon
1/4 teaspoon

1. Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.
2. Put pan on stove. Turn heat to HIGH. Bring to a boil. Cover with lid. Turn heat down to LOW. Simmer 20 minutes. Turn stove OFF.
3. Remove lid. Run COLD water over the egg until cool enough to handle.
4. Roll the egg between palms of hands.
5. Peel off eggshell. Rinse off egg under water.
6. Cut egg in half lengthwise using a sharp knife. Scoop egg yolk out of the egg white into a small bowl.
7. Add 1 tsp. salad dressing and 1/4 tsp. mustard to bowl. Stir until mixture is smooth.
8. Spoon mixture into egg white. Serve.