OLD-FASHIONED DEVILED EGGS

INGREDIENTS

6 large eggs, hard-boiled, cooled and peeled

3-4 Tbsp mayonnaise

3-4 Tbsp hot dog relish (yellow mustard + sweet pickle relish)

Salt to taste

Parsley, paprika, or sliced green olives for garnish

METHOD

1. Halve the eggs and put the yolks in a bowl; mash with a fork until lump-free.
2. Work in the mayonnaise and relish a little at a time until the filling stuffs nicely.
3. Salt to taste and stuff the whites.
4. Garnish; cover and refrigerate, or serve right away.
5. Doubles or triples fine — but small batches turn out best.

Yields 12 deviled eggs

AT THE TABLE A Dry Prosecco

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