

Noreen's Kitchen

Deviled Eggs

Ingredients

8 hard boiled eggs
1/2 cup Wonder Whip
2 tablespoons prepared mustard
1 teaspoon dry mustard

2 tablespoons sweet relish
1/4 teaspoon celery seed
1/2 teaspoon salt
Paprika for garnish

Step by Step Instructions

Peel and rinse eggs

Cut eggs in half and remove yolks to a bowl. Set whites aside.

Mash yolks with a fork.

Blend in remaining ingredients except for paprika.

Make sure the yolk mixture is well blended and transfer to a piping bag or a zip top bag that you have snipped the corner from.

Squeeze the yolk mixture evenly into the egg white halves.

Sprinkle the eggs with paprika and serve!

Enjoy!

