

# JENNI MARIE'S TEST KITCHEN

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## The Perfect Deviled Egg Makes 24 Deviled Eggs

### Equipment Needed:

- 2 Medium Mixing Bowls
- 1 Large Bowl for Ice Bath
- Kitchen Scale
- Measuring Cups & Spoons
- Cutting Board & Chef's Knife
- Dinner Fork
- Rubber Spatula
- Wire Whisk
- Large Saucepan
- Piping Bag or Quart Zipper Bag (optional)
- Serving Platter



### Directions:

1). Gather all equipment & ingredients. Use this link for the best method to [boil & peel your eggs](#). For even better results you can use an egg cooker for this. Once eggs are all cooked and peeled, slice each one in half, and gently pop the yolks out into a mixing bowl. Smash the yolks up into small crumbs using a fork.

- **1 Dozen Large Eggs**

2). In a separate bowl combine mayo, miracle whip, mustard, vinegar, honey, salt & pepper and stir to combine. Add the dressing to the yolks, and whisk vigorously until smooth. Taste the filling to determine whether you want to add anything else before piping the mixture into each egg white. Sprinkle some paprika on top to garnish. Enjoy!

- **1/4 C. (52g.) Real Mayonnaise**
- **1/4 C. (60g.) Kraft Miracle Whip**
- **1 T. (15g.) Yellow Mustard**
- **1.5 t. Vinegar**
- **1 t. (7g.) Honey or Granulated Sugar (honey gives a creamier texture)**
- **Salt & Pepper to Taste (about 1/4 t. of each)**
- **Paprika for garnish**

*I usually plan for about a 10-15% loss when making deviled eggs. I don't care how many tips & tricks people have... hard boiled eggs are always challenging to peel, and you will have some casualties. I use the casualties for taste-testing.*