

- Prep Time: 15 minutes
 - Cook Time: 12-14 minutes (plus 10 minutes ice bath and 20 minutes chilling)
 - Total Time: About 1 hour
 - Yield: 24 deviled egg halves (serves 12 as an appetizer)
 - Skill Level: Easy
 - Intensity Level: Low-Moderate (moderate only during yolk mashing and piping)
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Ingredients

- 12 large eggs
- ½ cup mayonnaise (full-fat preferred for creaminess)
- 1½ teaspoons Dijon mustard
- 1 teaspoon yellow mustard
- 2 teaspoons fresh lemon juice
- ¼ teaspoon smoked paprika (plus extra for garnish)
- ⅛ teaspoon cayenne pepper (optional, for gentle heat)
- 2 tablespoons finely minced chives or green onions (plus extra for garnish)
- 2 tablespoons finely minced dill pickle or relish (optional but recommended)
- Salt and freshly ground black pepper, to taste

- 2-3 tablespoons ice water (only if needed to loosen the filling)
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Equipment

- Large saucepan with lid
 - Slotted spoon
 - Large bowl of ice water
 - Sharp knife
 - Small mixing bowl
 - Fork or potato masher
 - Piping bag with star tip (or a zip-top bag with a corner snipped)
 - Serving platter
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Instructions

Step 1: Boil the Eggs (Time: 12-14 minutes | Intensity: Moderate)

Place the eggs in a single layer in a large saucepan and cover with at least 1 inch of cold water. Bring to a rolling boil over high heat (about 8-10 minutes). Once boiling, reduce the heat to a gentle simmer, cover, and cook for exactly 11 minutes for firm-but-creamy yolks. Set a timer — overcooking leads to dry, crumbly yolks and gray-green rings.

Intensity note: Moderate attention is required here to prevent the water from boiling over and to start the timer precisely at the boil.

Step 2: Ice Bath (Time: 10 minutes | Intensity: Low)

Immediately transfer the eggs with a slotted spoon into a large bowl of ice water. Let them sit for at least 10 minutes. This halts cooking instantly, prevents the green ring around the yolk, and makes peeling dramatically easier.

Intensity note: Low — simply let the eggs chill while you prepare the filling ingredients.

Step 3: Peel the Eggs (Time: 5-7 minutes | Intensity: Moderate)

Gently crack each egg on a hard surface, rolling it lightly to create fine cracks all over. Peel under cool running water, starting at the wide end where the air pocket sits. Pat dry with paper towels.

Step 4: Separate Yolks from Whites (Time: 4-5 minutes | Intensity: Low)

Halve each egg lengthwise with a sharp knife. Gently scoop the yolks into a small mixing bowl, keeping the whites intact on a serving platter. Arrange the whites cut-side up.

Step 5: Make the Filling (Time: 4-5 minutes | Intensity: Moderate)

Mash the yolks with a fork until no large lumps remain (about 1 minute of vigorous mashing). Add the mayonnaise, Dijon mustard, yellow mustard, lemon juice, smoked paprika, cayenne (if using), minced chives, and pickle relish. Stir until completely smooth and creamy, about 1-2 minutes. Season with salt and pepper to taste.

Intensity note: Moderate — work the mixture briskly to achieve a silky texture. If the filling feels stiff, add ice water 1 teaspoon at a time until it holds a soft peak.

Step 6: Fill the Egg Whites (Time: 6-8 minutes | Intensity: Moderate)

Transfer the filling to a piping bag fitted with a star tip (or a zip-top bag with the corner snipped). Pipe a generous swirl into each egg white half, filling the hollow completely and mounding slightly above the rim. Alternatively, spoon the filling in for a rustic look.

Intensity note: Moderate — steady hand pressure yields the neatest swirls. Work in a continuous motion for a professional finish.

Step 7: Garnish and Chill (Time: 20 minutes chilling | Intensity: Low)

Dust each egg lightly with smoked paprika and top with a pinch of minced chives. Cover loosely with plastic wrap and refrigerate for at least 20 minutes to let the flavors meld. Serve chilled.

Timing Summary

Stage	Time	Intensity
Boiling eggs	12-14 min	Moderate
Ice bath	10 min	Low
Peeling	5-7 min	Moderate
Separating yolks	4-5 min	Low
Making filling	4-5 min	Moderate
Piping	6-8 min	Moderate
Chilling	20 min	Low

Tips for Success

- Use older eggs: Eggs that are 1-2 weeks old peel far more cleanly than fresh ones.
- Don't skip the ice bath: It's the single biggest factor in easy peeling and bright yellow yolks.
- Pipe, don't spread: A star tip gives that classic diner-style look and improves presentation.
- Balance the flavors: Taste the filling before piping — adjust lemon juice for brightness and salt for depth.
- Make ahead: Filling can be prepared a day in advance; assemble just before serving for the freshest look.

Nutrition Information (Per Serving — 2 deviled egg halves)

- Calories: 145 kcal
- Protein: 7 g
- Total Fat: 12 g
- Saturated Fat: 2.5 g
- Cholesterol: 190 mg
- Carbohydrates: 1 g
- Fiber: 0 g
- Sugars: 0.5 g
- Sodium: 180 mg