

Quick & Easy

THE COSTCO WAY

Hellmann's® Classic Deviled Eggs

Makes 6 servings

Ingredients:

6 hard-boiled eggs, peeled and halved
¼ cup Hellmann's® or Best Foods® Real Mayonnaise
1 tsp Dijon mustard
½ tsp white vinegar
¼ tsp salt
parsley, for garnish
1 Tbsp paprika, for garnish

Instructions:

Separate egg yolks from whites. Mash egg yolks in a small bowl. Stir in Hellmann's or Best Foods mayonnaise, Dijon mustard, white vinegar, and salt. Spoon or pipe in yolk filling into egg whites. Garnish with parsley and paprika. Serve immediately or chill in the refrigerator.

Tip: For a different taste, add 1 tablespoon pickle relish or finely chopped sweet pickle; 2 tablespoons of cooked crumbled bacon; 1 tablespoon chopped green onion; or ¾ teaspoon chili powder and hot pepper sauce to taste.

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