

Million Dollar Deviled Eggs

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The best deviled egg recipe, made slightly sweet and extra creamy thanks to the addition of butter.

Prep Time	20 minutes
Cook Time	15 minutes
Total Time	20 minutes
Servings	24 deviled eggs
Calories	120kcal
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Ingredients

- 12 large eggs
- 1/4 cup mayo (55g)
- 1 Tablespoon butter softened to room temperature
- 2 teaspoons yellow mustard
- 2 teaspoons dijon mustard
- 2 teaspoons sweet gherkin pickle juice
- 1 teaspoon sugar
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- dash Tabasco sauce optional
- paprika for sprinkling
- bacon pieces optional



Instructions

How To Hard Boil Eggs

1. Place eggs in a large saucepan and cover with water.
2. Transfer to stovetop over high heat until water begins to boil.
3. Boil for one minute, cover with lid, and remove from heat. Allow to sit for 17 minutes and then drain and transfer to an ice bath.
4. Peel eggs and set aside.

How To Make Deviled Eggs

1. Slice eggs in half lengthwise.
2. Remove yolks and transfer to a medium-sized bowl.
3. Add mayo, butter, mustards, pickle juice, sugar, salt, pepper, and Tabasco sauce. Use a fork to mash well.
4. Spoon filling into each egg white. Sprinkle with paprika and bacon (if using) and serve.
5. If desired, top with a small slice of sweet gherkin pickle, as seen in pictures.