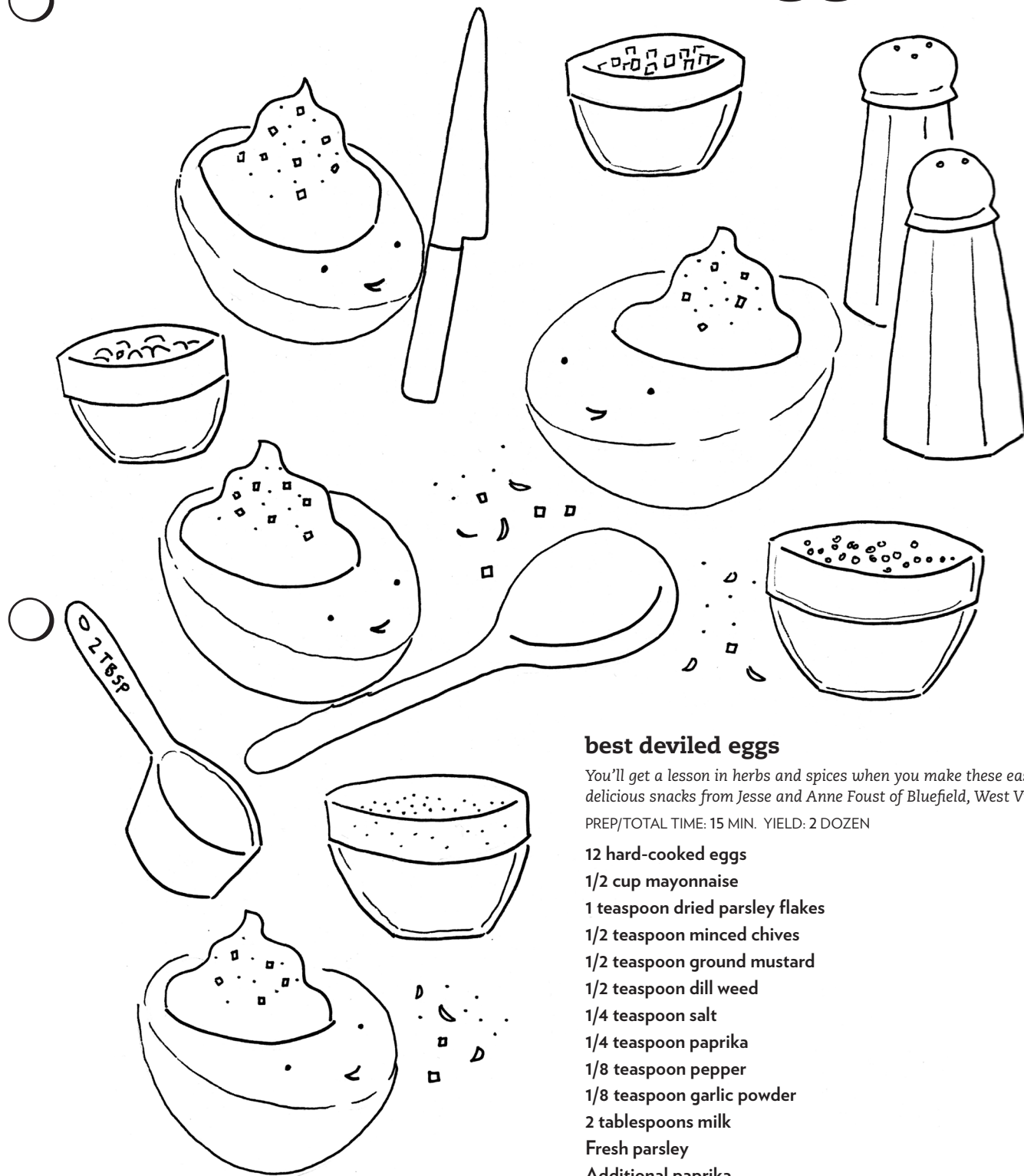


# best deviled eggs



## best deviled eggs

You'll get a lesson in herbs and spices when you make these easy and delicious snacks from Jesse and Anne Foust of Bluefield, West Virginia.

PREP/TOTAL TIME: 15 MIN. YIELD: 2 DOZEN

- 12 hard-cooked eggs
- 1/2 cup mayonnaise
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon minced chives
- 1/2 teaspoon ground mustard
- 1/2 teaspoon dill weed
- 1/4 teaspoon salt
- 1/4 teaspoon paprika
- 1/8 teaspoon pepper
- 1/8 teaspoon garlic powder
- 2 tablespoons milk
- Fresh parsley
- Additional paprika

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks. Add the next 10 ingredients; mix well. Evenly fill the whites. Garnish with parsley and paprika.

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