

Creamy Deviled Eggs

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Serves: 16

Ingredients

- 8 eggs
- 3 tablespoons mayo; the real stuff!
- 3-4 tablespoons sour cream; the real stuff too! go big or go home!
- 1 teaspoon grainy mustard
- 2-3 tablespoons minced cornichons
- salt and pepper to taste
- Chives for topping, about 3-4 tablespoons
- paprika for topping



Instructions

1. Place the eggs in a pot of water, making sure they are covered by about an inch or so, and bring the pot to a boil
2. Once the water boils, turn off the heat and place the top onto the pot; let sit for 10-12 minutes; I usually find that 11 minutes is the sweet spot
3. Place the eggs in a large bowl of ice water to cool and stop the cooking
4. After the eggs have cooled, remove all of the shells, rinse and dry the eggs, and carefully cut the eggs in half
5. Scoop the yolks out into another bowl
6. Pour the mayo, 3 tablespoons of sour cream, mustard, and minced cornichons into the bowl with the yolks, and use a fork to mix everything together well
7. Add the extra tablespoon of sour cream if the mixture is too thick
8. Add salt and pepper to taste
9. Mix until the the yolks are nice and smooth
10. Pour the mixture into the corner of a ziplock bag, and cut off the corner of the bag
11. Squeeze the mixture into the prepared egg halves; if you don't want to do this, you can always just scoop the mixture in with a spoon
12. Sprinkle the eggs with finely chopped chives, and a nice sprinkle of paprika
13. These can be served right away, but I like to have them set up in the fridge for a couple hours before serving
14. You can even make these a day ahead of time!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/creamy-deviled-eggs/>