

Kids' Kitchen

Deviled Eggs



Ingredients:

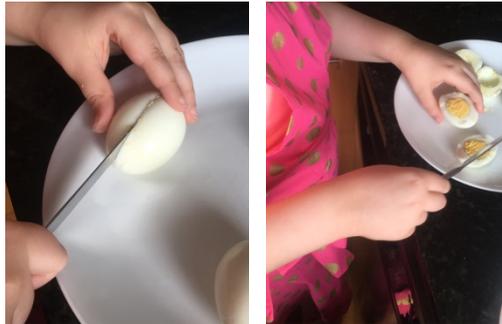
- 3 hard boiled eggs, **cooled** (an adult should prepare these in advance)
- Mayonnaise
- Mustard
- Sweet Pickle Relish
- Paprika
- Salt and Pepper
- Colorful toppings to create culinary art (we used sliced radishes and green onions)

Cooking Instructions:

1. Take a **cooled** hard boiled egg and knock it against a solid surface on all sides to crack the shells. Using the side of your thumb, gently remove the eggshells. Rinse the peeled eggs under water to ensure no pieces of eggshell remain.



2. Slice each egg in half lengthwise using a butter knife. Gently remove the egg yolks and place them into a small bowl. Place the empty egg whites on a plate.



3. Using a fork, mash the egg yolk into fine pieces. Add a dash of salt and pepper. Add about a nickle-size squirt of yellow mustard, a quarter-size dollup of mayonnaise, and a quarter-size spoonful of sweet pickle relish to the mashed egg yolks (if you are using dill relish instead of sweet relish, you may want to add just a dash of sugar).



4. Mix the filling together and carefully spoon it into the egg whites. Place the filled eggs onto a plate and sprinkle with paprika. Decorate the eggs with colorful toppings. Prepare a clean plate with lettuce leaves and artfully arrange the eggs on the lettuce leaves for a beautiful presentation (remember that we eat with our eyes first).



5. Take a selfie with your dish so you can show your friends what you created. Serve and enjoy some of the tastiest (and most beautiful) eggs you have ever had!



Important Safety Message:

Here in Kids' Kitchen, the recipes are all kid friendly and well suited to empower children to experiment in the kitchen while creating wonderful memories from the valuable family time spent together. Although the kitchen is the heart of the home, it must be respected since it can be a dangerous place for little ones. Children should always have adult permission and supervision while working in the kitchen. Be sure to establish prudent kitchen safety practices before setting out on your culinary adventures!