

Special Deviled Eggs



Submitted by: Sara  
Rated: 4 out of 5 by 188 members

Prep Time: 10  
Minutes  
Cook Time: 12  
Minutes

Ready In: 22 Minutes  
Yields: 6 servings

"Horseradish sauce and sweet relish sets these deviled eggs apart from the rest!"

INGREDIENTS:

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| 6 eggs                             | 1 tablespoon prepared horseradish |
| 1/4 cup mayonnaise                 | 1 tablespoon prepared mustard     |
| 2 tablespoons finely chopped onion | paprika, for garnish              |
| 3 tablespoons sweet pickle relish  | salt and pepper to taste          |

DIRECTIONS:

1. Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and cut lengthwise.
2. Remove yolks from eggs. In a medium bowl, mash the yolks and mix together with mayonnaise, onion, sweet pickle relish, horseradish and mustard.
3. With a fork or pastry bag, fill the egg halves with the yolk mixture. Garnish with paprika, salt and pepper. Chill until serving.

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