



## Sorta Like Oprah Winfrey's Deviled Eggs: Jean Trebek's Version

PRINT RECIPE

### INGREDIENTS:

12 Large eggs (use old eggs, not fresh ones as they tend to be easier to peel)  
6 Tablespoons Kraft mayonnaise  
1 Tablespoon Kraft Yellow mustard  
2 Teaspoons Dijon mustard

### DIRECTIONS:

The key to Delicious deviled eggs is boiling your eggs perfectly ... which means not to over boil them, where you end up with a green tinge around your yolks. There are so many Youtube video on how to make the perfect boiled eggs. Check it out for yourself and then come back to this recipe for the delicious filling.

After your eggs have boiled and cooled, slice each one in half lengthwise.

Scoop the yolks out into a bowl or food processor.

Place the whites on a lovely platter.

Crumble the yolks with a fork or pulse a couple of times.

Add the remaining ingredients: mayonnaise, mustards, lemon juice, sweet pickle, butter, Worcestershire sauce and black pepper to taste.

Mix together....or pulse until creamy mixture is achieved.

Use a small spoon to scoop the filling back into the egg whites, or you can pipe it if you want.

Sprinkle a little paprika for that extra dash of "devil-ness" and serve.

You can make them a day ahead, just keep them well covered in the refrigerator.

Makes 20 deviled egg (halves)

### INDULGE!