**Intro:**

Just when you thought deviled eggs couldn’t get better, we came up with the best recipe you ever tasted! Why not add Challenge Butter to the recipe for some extra creamy flavor and decadence to this traditional recipe? Once you master the basics, go ahead and try our other great additions to make this classic recipe a real showstopper!

**Chef Tips:**

* For perfect boiled eggs, take a tip from Julia Child and use her no-fail method. Place eggs in a saucepan and add water to cover them by 1 inch. Bring to a boil over high heat. Once boiling, remove from the heat. Cover with a lid and let stand for 12 minutes. Drain the eggs and rinse them under cold running water. To peel the eggs, remove the shells by tapping each egg gently on the counter all over to crackle the shell. Roll an egg between your hands to loosen the shell. Peel, starting at the large end, while holding the egg under running cold water; this facilitates peeling and removes any stray shell fragments.
* You might think fresh farm eggs would work great when boiling eggs but think again! Older eggs are easier to peel because the egg white shrinks, leaving more space between the shell and the egg. Choosing eggs between 1-2 weeks old is ideal for hard-boiled eggs.
* Are your eggs rolling around or wobbling on your plate? Use a sharp knife and cut a small piece off the rounded bottom to create a flat stable surface to solve the problem. Lining your plate with lettuce leaves or kale leaves will also help make the plate look pretty and keep those eggs in place!
* Since Deviled Eggs are best served immediately, here is a tip for entertaining. Place egg whites on a platter, cover with plastic wrap. Make the filling and place into a resealable bag. Store ingredients in the refrigerator for up to 24 hours.

When ready to serve, remove filling from refrigerator and bring to room temperature. To fill, snip off the corner of bag and fill egg whites and garnish if desired.

**Buttery Deviled Eggs**

**Ingredients**

* 12 large eggs, boiled and peeled
* 1/3 cup of mayonnaise
* 3 Tablespoons of Unsalted Challenge Butter, softened
* 1-2 Tablespoons of Dijon mustard
* Salt and pepper to taste

**Directions**

1. To prepare the filling, halve the eggs lengthwise. Carefully remove the yolks and set the whites aside. Pass the yolks through a fine-mesh strainer into a bowl or use a fork to break apart the yolks. Blend the yolks, mayonnaise, butter, mustard until smooth, season with salt and pepper.
2. To assemble the eggs, place the yolk mixture into the prepared whites. A small spoon can be used to fill the egg whites with filling. For an easy and professional look, place the mixture in a piping bag fitted with a large star tip or use a medium sealable plastic bag with one corner snipped off. Deviled Eggs are best served immediately after filling.

**Yield: 24 Deviled Eggs**

**Delicious Additions**

Now that you have the basic Deviled Egg perfected, how about making things fancy? Here are some fun ways to create some egg-citing eggs!

**Mediterranean**- Replace half of the mayo with store-bought hummus. Stir in 2 tablespoons of chopped olives, and garnish with diced tomato and a sprinkle of fresh basil or Greek oregano.

**Italian Deli-** Add 2 Tablespoons of pesto to the egg filling. Top eggs with diced salami, pepperoni, or diced tomato. Garnish with shaved or grated parmesan cheese.

**Southern Delight**- Swap the mayo with store-bought pimento cheese. A crumbled bacon garnish will bring home the flavors!

**Fiesta Eggs**- Reduce mayo to ¼ cup and add 1 medium mashed avocado. Top eggs with a sprinkle of chipotle or chili powder, a pickled jalapeno, dollop of salsa, or pico de gallo.

**Smoked Salmon and Dill**- Replace ½ of the mayo with sour cream. Mix **¼** cup of smoked salmon or lox in egg filling. Top with fresh dill and caper, and some additional salmon if desired.

**Garden Show-** Add 2 tablespoons of fresh diced tarragon to the egg filling. Top each egg with a sprig of fresh parsley.

**New Mexico Style**- Stir in 2 Tablespoons of canned, diced green chilies. Top with store-bought crispy onions and a dot of hot sauce if desired.