

Bakerlady



America's Test Kitchen Deviled Eggs

7 large eggs (cold)
3 tablespoons mayonnaise
1 1/2 teaspoons cider vinegar
3/4 teaspoon whole-grain (I use dijon) mustard
1/4 teaspoon Worcestershire sauce
Salt and pepper

1. Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat. Remove pan from heat, cover, and let stand 10 minutes. Meanwhile, fill medium bowl with ice water. Transfer eggs to ice water with slotted spoon to stop cooking; let sit until chilled, about 5 minutes.
2. Peel eggs and slice each in half lengthwise with paring knife. Transfer yolks to small bowl. Arrange whites on serving platter, discarding 2 worst-looking halves. Mash yolks with fork until no large lumps remain. Add mayonnaise, vinegar, mustard, and Worcestershire and season with salt and pepper to taste. Mix with rubber spatula, mashing mixture against side of bowl until smooth. (Egg whites and yolk filling can be refrigerated, separately, for up to 2 days.)
3. Fit pastry bag with large open-star tip. Fill bag with yolk mixture, twisting top of pastry bag to help push mixture toward tip of bag. Pipe yolk mixture into egg white halves, mounding filling about 1/2 inch above flat surface of whites. Serve at room temperature.