

Hard-Boiled Eggs



for up to one week.

By: *Allrecipes Staff*

Hard-Cooked Eggs

Hard-cooked eggs come out perfectly with this four-step process:

1. Place eggs in a saucepan and cover with cold water.
2. Bring water to a rolling boil; immediately turn off heat. (Don't let the eggs continue to boil. Sulfur compounds in the yolk turn an ugly shade of green when eggs are exposed to high heat.)
3. Cover the pan; let eggs stand in the hot water for 14 minutes (small eggs) to 17 minutes (extra large eggs).
4. Drain eggs and cool in ice water. Refrigerate hard-boiled eggs

Deviled Eggs

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4 eggs

1/4 teaspoon paprika

1 tablespoon and 1 teaspoon mayonnaise

1/4 teaspoon mustard powder

Directions:

1. Cut eggs in half, lengthwise.
2. Remove the egg yolks and mash them together in a small mixing bowl.
3. Mix in the paprika, mayonnaise, and dry mustard.
4. Spoon mixture into the egg shells, cool and serve



*Note: Check the allrecipes.com web site to see videos on cooking hard cooked eggs and mixing up some deviled eggs.

Dyeing Easter Eggs



<http://allrecipes.com/HowTo/Dyeing-Easter-Eggs/Detail.aspx>