

PUMPKIN DEVILED EGGS



INGREDIENTS

- 12 large eggs
- 1/2 cup mayonnaise
- Juice of 1/2 lemon
- 1 1/2 tsp Dijon mustard
- Kosher salt
- Freshly ground black pepper
- 2 tsp paprika
- 4 chives, cut into small pieces



DIRECTIONS

1. Place eggs in a single layer in a saucepan and add enough water to cover eggs with 2 inches of water. Bring to a boil, then reduce heat and cook, covered, 1 minute. Remove from heat and let sit, covered, 14 minutes, then rinse under cold water.
 2. Crack shells and carefully peel under cool running water.
 3. Halve eggs lengthwise. Spoon out yolks into a small bowl and place whites on a serving platter.
- Using a fork, mash yolks, then stir in mayonnaise, lemon juice, and Dijon and season with salt and pepper.
4. Spoon mixture evenly among egg whites and smooth top.
 5. Dust with paprika, completely covering yolk. Use paring knife to make ridges down the paprika-dusted yolk to look like a pumpkin.
 6. Place chive above egg mixture to look like a stem before serving.