

Pumpkin Deviled Eggs

SERVES: 24 deviled eggs (12 halves) | PREP TIME: 20 minutes | COOK TIME: 12 minutes (for eggs) | TOTAL TIME: 32 minutes

INGREDIENTS

- 12 large eggs
- 1/4 cup mayonnaise
- 2 tablespoons yellow mustard
- 1 teaspoon apple cider vinegar (or white vinegar)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon paprika (plus extra for garnish)
- Optional: a pinch of garlic powder
- Small piece of green bell pepper or chives, cut into thin strips (for "stems")

DIRECTIONS

- Step 1:** Place the eggs in a large saucepan and cover with cold water. Bring to a boil, then heat and simmer for 10-12 minutes.
- Step 2:** Remove from heat, drain, and place the eggs in a bowl of ice water to cool. Peel the eggs and slice them in half lengthwise.
- Step 3:** Gently remove the yolks and place them in a mixing bowl.
- Step 4:** Add mayonnaise, mustard, vinegar, salt, pepper, paprika, and garlic powder to the yolks. Mash until smooth and creamy.
- Step 5:** Spoon or pipe the yolk mixture back into the egg whites, using a piping bag with a star tip if desired to create the pumpkin shape.
- Step 6:** Add a small piece of green pepper or chive to each egg for the "stem."
- Step 7:** Sprinkle with a little extra paprika.
- Step 8:** Serve and enjoy!

Contains: *eggs*