

# Corey's Deviled Eggs



Recipe By Corey

*Penney Farms Princess*

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## INGREDIENTS

6 large eggs  
2 tbsp mayonnaise  
1 tbsp unsalted butter, softened  
1 tbsp sweet pickle relish, drained  
1 tsp mustard  
1 tsp garlic salt  
3 dashes Worcestershire sauce

## TOPPING IDEAS

Paprika  
Bacon Crumbles  
Crispy Prosciutto  
Spanish Olive Slice  
Sprig of Fresh Dill  
Sliced Cornichon  
Blue Cheese Crumble & Grape Tomato Slice

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## INSTRUCTIONS

**Traditional:** Fill a medium pot  $\frac{3}{4}$  full with water. Over high heat, bring the water to a boil. Once the water is boiling, add in the eggs. Let the eggs cook for about 12 minutes.

**Instapot/Pressure Cooker/Fast Cooker:** Cook on high for 5 minutes, & release for 5 minutes.

While the eggs cook, prepare an ice bath. Fill a large bowl with cool water and ice. When the eggs are finished cooking, use a spider or large slotted spoon to place them in the ice bath. Let them sit for 10-15 minutes in the ice water.

Once the eggs have cooled, peel them and place them on a cutting board.

Slice the eggs in half, remove the yolks and place them in a bowl. Place the egg white halves on a paper towel to remove any excess moisture.

Using a fork, mash the yolks. Then mix in the mayo, butter, pickle relish, mustard, garlic salt, and Worcestershire sauce. Mix until smooth.

Transfer the deviled egg filling into a piping bag, or plastic baggie with the corner cut off.

Pipe the filling to each egg half.