

Classic Deviled Eggs with a Kick

These creamy, flavor-packed deviled eggs bring a bold twist to a timeless appetizer. Made with perfectly hard-boiled eggs, a velvety yolk filling infused with mustard powder, garlic, herbs, and a splash of Frank's RedHot sauce, each bite delivers a balanced blend of tangy, savory, and mildly spicy flavors. Finished with a dusting of paprika and an optional sprinkle of fresh chives, they're a crowd-pleasing favorite—ideal for parties, picnics, or anytime snacking.

(Makes 12 Halves)

Ingredients:

- 6 hard-boiled eggs
- Pinch of kosher or sea salt
- Pinch of black or white pepper
- 1/4 tsp granulated onion
- 1/4 tsp granulated garlic
- 1/2 tsp dried or fresh chopped parsley
- 1/2 tsp dried basil
- 1/2 tsp mustard powder
- 1 tsp Frank's RedHot sauce
- 1/3 cup mayonnaise
- Paprika (for garnish)
- Fresh chopped chives (optional, for garnish)

Instructions:

1. Slice the hard-boiled eggs in half lengthwise. Gently remove the yolks and place them in a mixing bowl.
2. Mash the yolks thoroughly with a fork.
3. Add salt, pepper, granulated onion, garlic, parsley, basil, and mustard powder to the mashed yolks. Mix to combine.
4. Add the Frank's RedHot sauce and mayonnaise to the bowl.
5. Blend the mixture with a hand mixer until smooth and creamy.

6. Spoon the yolk mixture back into the egg white halves using a teaspoon, or for a cleaner presentation, use a piping bag or decorator tip.
7. Lightly dust the filled eggs with paprika.
8. Garnish with freshly chopped chives, if desired.

Instant Pot Method for Perfect Hard-Boiled Eggs

For easy-to-peel, perfectly cooked eggs every time, try this Instant Pot method:

1. Place eggs on the egg rack or trivet inside the Instant Pot.
2. Add 1 cup of water to the bottom of the pot.
3. Seal the lid and pressure cook on High for 5 minutes.
4. Allow a natural pressure release for 5 minutes, then carefully quick release any remaining pressure.
5. Crack each egg gently on the counter, then transfer them to an ice water bath for 15 minutes to cool and loosen the shells.

This method makes peeling a breeze and ensures your eggs are ready for perfect deviled egg filling.