

Sue-Ellen's Brunch Favorite Deviled Eggs



*6 large eggs
2 tbsp mayonnaise
1 1/2 tbsp sweet pickle relish
1 tsp mustard
dash salt & pepper
Garnish with paprika

Place eggs in water to cover and boil. Cover and remove from heat. Let stand 15 minutes.

Place eggs in a large bowl of ice water. Tap eggs until the shell is cracked all around, then remove the shell under cold running water.

Slice eggs in half lengthwise, and remove yolks. Mash yolks with mayonnaise. Stir in relish, mustard, salt and pepper to taste. Don't let the mixture get too smooth. Spoon into egg halves, garnish with paprika.

**Recipe can be doubled as often as desired. As a potluck take-along dish, I use 24 eggs and multiply the ingredients by 4.*