



[Deviled Eggs with a Kick](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 45 minutes

Cook time: 8 Minutes

Deviled Eggs with a Kick Recipe Mise en Place:

- [Measuring Cup](#)
- [Spatula](#)
- [Measuring Spoons](#)
- [Fine Mesh Strainer](#)
- Spoon
- Knife
- [Cutting Board](#)
- Bowls
- Pot
- [Piping Bag](#)
- [Star Tip](#)
- [Egg Tray](#) (to serve)
- [Snapware Snap 'N Stack 2 Layer Food Storage W/ Egg Holder Trays](#) (if transporting)

Deviled Eggs with a Kick Recipe Ingredients:

- 12 Large Eggs
- 8oz Prepared Horseradish, drained
- 1 cup Mayonnaise
- 1/8 tsp Black Pepper
- 1 tsp [Paprika](#)

Deviled Eggs with a Kick Recipe Directions:

- Place 12 extra large eggs (use older eggs for easier peeling) in a pot with enough cold water to cover them. Place a dash of salt in the pot (to help prevent breakage).
 - Bring the water with the eggs in the pot to a boil. Allow to rapid boil for 8 minutes.
 - While the eggs are boiling, prepare an ice bath. Fill a bowl with ice, add cold water. Once the eggs are done boiling, dump the boiling water, and run cold tap water into the pot. As soon as the eggs are cool enough to touch (approximately 1 minute under the cold water), plunge them into the ice bath. This will stop the eggs from cooking, and leave you with beautiful yellow egg yolks. Leave the eggs in the ice bath for 5 minutes to cool completely.
 - Peel your hard boiled eggs.
 - Slice your eggs in half horizontally.
 - Place the cooked egg yolks into a bowl. Mash the egg yolk into tiny pebbles.
 - Using a [fine mesh strainer](#), dump your entire jar of horseradish into the strainer over a sink. Press down hard on the horseradish. You need to drain as much liquid as possible out, without making the horseradish completely dry.
 - Add the dry horseradish to the egg yolk.
 - Add 1 cup mayonnaise to the egg yolk; mix well.
 - Add 1/8 tsp black pepper to egg yolk mixture (you can add more or less to taste).
 - Place a large star tip in a [piping bag](#). Fill the piping bag with the egg yolk mixture.
 - Pipe into the empty egg white cavity.
 - Sprinkle with [paprika](#).
 - Place on an [Egg Tray](#) for serving.
 - Keep refrigerated until serving.
- Makes 24 Deviled Eggs with a Kick

To transport your deviled eggs:

I **highly** recommend the [Snapware Snap 'N Stack 2 Layer Food Storage W/ Egg Holder Trays](#) if you need to transport deviled eggs. I am madly in love with snapware, and this container is reasonably priced, gets your eggs there without them moving or getting squashed, and you can put thin ice packs underneath the trays to keep the eggs cold while transporting.