

# Deviled Eggs

## Ingredients

- 6 hard boiled eggs
- gluten-free mayonnaise
- mustard
- dash garlic salt
- dash dill weed
- dash paprika

## Summary

**Yield:** 6

**Source:** Debi Beckler

**Prep Time:** 5 minutes

**Category:** Appetizers

**Cuisine:** American

## Instructions

1. Peel and cut boiled eggs in half lengthwise. Scoop out yolk and put into a bowl. Put white egg halves on a plate.
2. Mash yolks with a fork until crumbling.
3. Add 2 large spoonfuls of mayonnaise, 1 squirt of mustard (enough to make mixture taste tangy), garlic salt and dill weed. Mix all together. If mixture seems too dry, add more mayo and mustard until it is moist.
4. Fill white egg halves with mixture. Top with a sprinkle of paprika.