

# THE PHOTOGRAPHER'S KITCHEN

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## JERRY'S DOCILE DEVILED EGGS

2007 – Jerry Bell

Serves 6

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### Ingredients:

6 hard cooked eggs, peeled  
1/4 cup mayonnaise (light mayo is OK if you prefer it)  
1/2 teaspoon dry ground mustard  
1/2 teaspoon parsley flakes  
1/4 teaspoon Old Bay seasoning  
1/8 teaspoon salt (optional)  
4 oz. chopped shrimp, crabmeat or crisp bacon (optional)  
Paprika for garnish

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Slice eggs in half lengthwise.

Remove yolks and put them in a small mixing bowl.

Mash the yolks with a fork until they are smooth.

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Stir in the mayonnaise, mustard, parsley flakes, Old Bay seasoning and the salt until you have a smooth and creamy mixture. Add the optional meat, if used, and mix thoroughly.

Use a spoon, small spatula or a storage bag with the corner cut off to place an appropriate amount of the mixture back into each of the egg whites. Garnish with a dash of paprika.

Refrigerate for at least one hour or until ready to serve. For best flavor and texture serve them the same day they're made. Use within 3 days.

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There are as many recipes for deviled eggs as there are cooks. This recipe follows the more traditional method and is a good bet for family gatherings. Since there's very little "devil" in the deviled eggs the kids will enjoy them as much as the adults.

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I've provided this recipe for your dining pleasure and I encourage you to share it with your relatives, friends and anyone else who enjoys good food. If you want to post one of my recipes on your blog or another website I ask that you please credit: Jerry Bell / [Jbellphotography.com](http://Jbellphotography.com)