

# SMITH FAMILY FARM

Nashville, MI



## Instant Pot Classic Deviled Eggs

1 dozen eggs

1 cup water

1/2 cup mayonnaise

2 tsp yellow mustard

2 tsp apple cider vinegar

Garlic salt to taste

Paprika garnish

Hard boil eggs using the 5-5-5 method as follows:

Place the metal trivet in Instant Pot

Add 1 cup water

Place eggs carefully on the trivet, being sure to keep eggs from touching the wall of the inner pot. Stack them if needed. The water will not cover the eggs.

Secure lid and select "manual" or "pressure cook" and set for 5 minutes.

Let pressure come down for 5 more minutes, then manually release pressure and put eggs in an ice water bath for 5 additional minutes.

Remove shells from eggs. Let your kids help with this. Show them the air pocket in the rounded bottom of the egg. First hit the egg in that spot then crack the rest of the shell as desired. Rinse any remaining egg shells off the hard boiled eggs.

Classic Deviled Eggs

Cut eggs in half long-ways and pop the yolks into a mixing bowl (kids really enjoy this part!) and place the whites on a serving dish.

Mash the yolks with a fork (kids!) and mix in the mayo, mustard, apple cider vinegar and garlic salt to taste. Add more mayo if needed for desired consistency.

Fill the whites with small scoops of the mixture (a small cookie dough scoop works well for this) and garnish with a sprinkling of paprika.

Serve immediately or refrigerate to chill.