

# Deviled Eggs •

## Ingredients

Eggs . . . . .	10	Salt . . . . .	1/4 tsp.
Mayonnaise . . . . .	1/3 cup	Sugar . . . . .	1/4 tsp.
Dijon mustard . . . . .	1 1/2 tsp.	Garlic powder . . . . .	1/2 tsp.
White wine vinegar . . . . .	1 1/4 tsp.	Smoked paprika . . . . .	1/2 tsp.
Dried dill weed . . . . .	3/4 tsp.		

## Directions

Bring **eggs** to room temperature — Prepare ice bath

1. Cook **eggs** in Instant Pot on high pressure for *5 minutes*. Natural release for *4 minutes*, then transfer to ice bath. Peel **eggs**.
2. Slice **eggs** lengthwise and remove yolks to a mixing bowl.
3. Combine **egg yolks**, **mayonnaise**, **dijon mustard**, **white wine vinegar**, **dried dill weed**, **salt**, **sugar**, and **garlic powder**. Mix until smooth.
4. Transfer filling to a gallon zip bag and snip a small corner off. Pipe filling into **egg whites**.
5. Garnish with **smoked paprika** and serve.