

# Deviled Eggs •

## Ingredients

Eggs . . . . .	10	Salt . . . . .	¼ tsp.
Mayonnaise . . . . .	1/3 cup	Sugar . . . . .	¼ tsp.
Dijon mustard . . . . .	1½ tsp.	Garlic powder . . . . .	½ tsp.
White wine vinegar . . . . .	1¼ tsp.	Smoked paprika . . . . .	½ tsp.
Dried dill weed . . . . .	¾ 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.