

Deviled Eggs •

Ingredients

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