Deviled Eggs (USA)

6 hard-cooked eggs
3 Tbsp. mayonnaise
Dash of lemon-pepper seasoning or curry powder
Paprika for garnish
12 small parsley springs or leaves for garnish

Peel cooled eggs and cut in half lengthwise. Carefully take out yolks, leaving whites unbroken. Put yolks in a small bowl and mash with a fork. Mix in mayonnaise and lemon-pepper seasoning or curry powder until well blended.

Fill egg whites with the mixture, heaping it up slightly; a teaspoon works well for this. Sprinkle paprika on top to give it some color, then add a small spring of parsley to each egg half. If not serving immediately, cover and keep refrigerated until served. Makes 6 servings.

Margaret F.