



Deviled Eggs – Grandma Charlyns

6 Eggs

1 ½ Tablespoon GF Mayonnaise

¾ teaspoon mustard can use dijon or regular

Hard boil the eggs (Place eggs in a pan full of cold water and 1 Tablespoon of salt. Bring water to a full boil. Turn off heat and cover let sit for 10 minutes, Than transfer eggs to a bowl of ice water for 5 minutes) Cut eggs in half. Remove yolk. Smash yolk with a fork and mix with mayonnaise and mustard.

<http://lincolntent.com/GFCF-Holiday.html>