

HARD-BOILED DEVILED EGGS

Cover 8 eggs in a saucepan with cold water. Heat until the water boils. Take the pan from the heat and cover. Let stand for 25-30 minutes. Set the saucepan in the sink and run cold water over the eggs to cool and to make them easier to peel. Have the children peel the 8 eggs and cut them in half, length-wise. Show them how to scoop out the yolks and place them in a separate bowl. Have one of the children mash the yolks with a fork.

To the yolks, add 1/2 cup mayonnaise and 1/4 cup mustard. Add salt and pepper to taste, and mix well. Children can help spoon the mixture back into the egg halves and arrange them on plate. Give each child an egg to eat and enjoy.

