

Deviled Eggs

4 Hard-Boiled Eggs

1 Teaspoonful of Mustard

1 Tablespoonful of Butter or
Olive Oil

1 Tablespoonful of Vinegar

1 Tablespoonful of Cut Parsley

A Dash of Cayenne Pepper

A Dash of Paprika

1 Teaspoonful of Salt

CUT the hard-boiled eggs into halves, lengthwise; remove the yolks, being careful not to break the whites. Powder the yolks with a silver fork; then add the mustard, salt, paprika, Cayenne pepper and vinegar mixed together; add the butter, or olive oil, or half a cupful of mayonnaise; mix until smooth, and fill into the whites; rough the tops with a fork. Serve on a bed of lettuce.