

# Our State eats

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## Dilly Deviled Eggs

*Yield: 12 deviled eggs.*

- 1** teaspoon salt, divided
- 6** large eggs
- 4** tablespoons mayonnaise
- 1** teaspoon rice vinegar
- ¼** teaspoon Dijon mustard
- 1** tablespoon fresh dill, chopped, plus more for garnish

Bring a large pot of water to a rolling boil. Add  $\frac{1}{2}$  teaspoon of salt and the eggs to the water. Cook for 6 minutes. Cover with a lid and remove from heat. Let eggs sit for 6 minutes.

Remove eggs from pot and place into an ice bath. Let sit for a few minutes until cooled. Carefully peel each egg. Slice in half lengthwise and place yolks into a bowl. Set whites aside. Break up yolks with a fork until no large lumps remain.

In a separate bowl, mix together mayonnaise, rice vinegar, mustard, the remaining salt, and dill. Add mayonnaise mixture to egg yolks and combine with an immersion blender to achieve a smooth consistency.

Spoon egg mixture into a pastry bag or plastic food bag. Cut a small hole at the corner of the bag and pipe the mixture into each egg white. Garnish each egg with a dill frond.



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