



### **Gammy's Sweet Deviled Eggs**

#### **Ingredients:**

1 dozen fresh eggs  
2 tsp. white or cider vinegar  
2-3 T sugar  
1 t salt  
1 t white pepper  
2 t celery seeds + seeds to sprinkle for garnish  
1 t dry mustard  
1/8 cup celery leaves, finely chopped  
Mayonnaise, to desired consistency  
Celery leaves for garnish, if desired  
Ground Paprika for garnish, if desired



#### **Directions:**

Fill pot with *cold* water; enough to cover eggs. Place eggs in water and allow to come to boil. Boil for 15 minutes. Remove from boiling water and plunge in a bowl of ice water. Immediately shell eggs.

Slice eggs in half, lengthwise, and put egg yolks in a medium mixing bowl. Smash egg yolks thoroughly and fluff with fork. Set aside.

Combine remaining ingredients, except mayonnaise. Add to egg yolks and mix well. Add mayonnaise, a little at a time, to desired consistency. (It's easier to add mayonnaise than take away.)

Fill egg white halves with egg mixture and sprinkle with more celery seed and a little paprika, if desired.