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## Dill Pickle Mustard Deviled Eggs

These deviled eggs are delicious for Easter brunch and are always popular at our holiday parties. Adjust the amount of salt and sugar in this recipe to suit your taste. I like to add onion and celery for a little more texture.



### Ingredients:

- 6 hard-boiled eggs
- 2 tablespoons mayonnaise
- 1 teaspoon white sugar, or to taste.
- 1 teaspoon white vinegar
- 1 teaspoon [B&B's Best Dill Pickle Mustard](#)
- 1 tablespoon finely chopped onion
- 1 tablespoon finely chopped celery
- ½ teaspoon salt, or to taste
- 1 pinch paprika.



### Instructions:

1. Gather all ingredients. Peel hard-boiled eggs.
2. Slice eggs in half lengthwise and remove yolks; set whites aside.
3. Mash yolks with a fork in a small bowl. Stir in mayonnaise, sugar, vinegar, Dill Pickle Mustard, onion, and celery; mix well and season with salt to taste.
4. Stuff or pipe egg yolk mixture into egg whites.
5. Sprinkle with paprika.
6. Refrigerate until serving.