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Balsamic Deviled Eggs

Ingredients

12 eggs
4oz. mayonnaise
0.5oz. grated red onion
1 tsp. sugar
½ tsp. balsamic vinegar
pinch of salt
pinch of pepper
Italian flat-leaf parsley, for garnish

Preparation

1. Place the eggs in a pot with cold water and bring to boil, allow the eggs to boil for 8minutes, run under cold water until cooled enough to handle
2. Peel the eggs and cut them length ways, scoop the yolks into a bowl and place the egg whites on a serving platter
3. Mash the yolks with a fork. Add the remaining ingredients and mash until smooth, taste the mixture and season to taste
4. spoon the yolk mixture into the egg whites and garnish with the parsley
5. refrigerate before serving

Cooks Note

Prep Time: 20 min; Cook Time: 20 min; Makes 24 portions