



# Meet an Indiana Farmer



**KY Hendrix**

**Egg Farmer**

Rose Acre Farms, Seymour, IN

This recipe has been a favorite for years! Family gatherings are just not the same without Aunt Thelma's Deviled Eggs. Serve for any occasion, whether it be a wedding feast, a picnic in the park, or for lunch or dinner! Because, when is not a good time for deviled eggs?

**FOOD FOR THOUGHT RECIPE TRAIL**  
*Brought to you by Indiana's Family of Farmers.*



Family of Farmers

# Aunt Thelma's Deviled Eggs



## Ingredients

6 hard boiled eggs (large)  
3 tbs. mayonnaise or salad dressing  
1 tbs. sugar  
1 tsp. mustard (honey mustard is great!)  
1 tsp. vinegar  
salt & pepper to taste  
paprika (optional)

## Instructions

1. To boil eggs, place eggs in enough cold water to cover completely, bring to a rolling boil over high heat.
2. Reduce heat to a lower MEDIUM BOIL and cook an additional 12 minutes. Promptly chill eggs so yolks stay bright yellow.
3. Remove shells from eggs, halve lengthwise with a knife. Carefully remove the yolks, and place in a medium bowl.
4. Mash yolks with a fork, and add remaining ingredients.
5. Very carefully spoon mixture back into the egg white halves. Garnish with a light sprinkling of paprika (optional).

Makes 12 deviled eggs.

## Indiana wine pairing

Vineyard Rosé,  
Butler Winery, Bloomington, IN

