

Has Easter left you with more boiled eggs than you know what to do with?

Refrigerate 'em, then make a batch of these kid-friendly deviled eggs.

- Peel 6 eggs and cut in half, lengthwise, Place yolks in a 1-quart zip-lock plastic bag and set aside egg whites.
- Into the bag, add 2 Tbsp. mayonnaise, $\frac{3}{4}$ tsp. Mustard, $\frac{1}{2}$ tsp. Lemon juice, $\frac{1}{4}$ tsp salt, and $\frac{1}{8}$ tsp pepper. Press out air.
- Close bag and let your child kneed until contents are well blended.
- Push mixture toward bottom of bag and snip $\frac{1}{2}$ inch off a bottom corner of bag.
- Squeezing bag gently, fill whites. Serve with carrots and celery.

