

Deviled egg recipe

CHAT-0138 / REV EXPORT-03 / 2025.12.07

A conversation-specific public summary of deviled egg recipe, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the deviled egg recipe discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The fourteen-egg recipe with a complete filling method, optional relish and chilled serving guidance. Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

CLASSIC DEVILED EGGS FROM FOURTEEN EGGS

Adapted from CHAT-0138's measured fourteen-egg ingredient excerpt; the complete filling and serving method is newly supplied.

YIELD	28 filled halves; about 14 appetizer servings
PREP / WAIT	25 minutes, plus 30 minutes chilling
COOK	None when using cooked eggs

RECIPE INGREDIENTS

- 14 hard-boiled large eggs, chilled and peeled
- 3/4-1 cup mayonnaise; begin with 3/4 cup
- 2-3 tsp yellow mustard
- 2-3 tsp white vinegar or pickle juice

- 1/4 tsp fine salt
- 1/4 tsp black pepper
- 1/4 tsp paprika, plus 1/8 tsp for garnish
- 2 tbsp well-drained sweet pickle relish (optional)

RECIPE METHOD

1. Cut eggs in half lengthwise. Set whites on a tray and place yolks in a bowl.
2. Mash yolks finely with a fork. Stir in 3/4 cup mayonnaise, 2 tsp mustard, 2 tsp vinegar or pickle juice, salt, pepper and 1/4 tsp paprika.
3. Add optional drained relish. Taste and add the remaining mustard or vinegar if needed. Add extra mayonnaise a tablespoon at a time only until the filling is creamy and holds a mound.
4. Spoon or pipe filling into the 28 whites and sprinkle with the garnish paprika.
5. Cover and chill at least 30 minutes before serving. Bring out small trays as needed to keep the rest cold.

RECIPE NOTES & STORAGE

- Keeps CHAT-0138's fourteen-egg scale and optional classic sweet relish. Relish is optional; the no-sweet preference in the separate potato-salad conversation is not assumed to apply here.
- Use eggs with firm yolks and whites. Refrigerate the finished eggs at 40°F or below and use within 3-4 days, and no later than one week after the eggs were boiled.
- Limit room-temperature serving to 2 hours, or 1 hour above 90°F.

RECIPE BASIS & REFERENCES

CHAT-0138 source record

<https://u225x.com/record/CHAT-0138>

FDA: egg safety

<https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

I need a standard deviled egg recipe using 14 hard boiled eggs

CONVERSATION / EXTRACTED GUIDANCE

1. --
2. 14 hard-boiled eggs, peeled
3. 1 cup mayonnaise (start with ¾ cup and adjust for creaminess)
4. 2-3 teaspoons yellow mustard (or Dijon if you prefer sharper flavor)

- 5. 2 tablespoons sweet pickle relish (optional but classic)
- 6. 2-3 teaspoons white vinegar *or* pickle juice
- 7. ¼ teaspoon salt
- 8. ¼ teaspoon black pepper

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	1 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2025.12.07 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0138-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0138-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0138>