**Deviled Eggs**

**6 hard cooked eggs**

**1 teaspoon vinegar**

**½ teaspoon salt**

**¼ cup mayonnaise or salad dressing**

**1 teaspoon prepared mustard**

**2 Tablespoons melted butter or margarine**

**1/8 teaspoon pepper**

Cut eggs in half lengthwise. Remove yolks and mash with a fork. Add remaining ingredients to yolks, whipping until smooth and creamy. Heap into white halves. Sprinkle with paprika and refrigerate. (Recipe from *More than Beans and Cornbread: Traditional West Virginia Cooking* by Barbara Beury McCallum.)