Ingredients

Quantity:	Measure:	Ingredients:	Descrip
1	Tablespoon	Cheese	
1	Little	Cloves (spice)	
6	Whole	Eggs	
1	Teaspoon	Garam-Masala	
3	Tablespoon	Mayonnaise	
A	Little	Mustard Powder	
0.5	Nos	Onion	
1	Little	Paprika	
A	Little	Pepper Powder	
A	Little	Salt	

Method

Place eggs in covered pan and add cool water to cover the eggs. Bring water to a boil and as it just starts to boil turn it off. Leave covered on stove for at least 15 minutes. Pour water out after 20 to 30 minutes.

Put lid back on and shake the eggs in the pan. Then run the eggs under cold water and peel the eggs under cold water. The shell should fall off the eggs easily. Cool eggs and slice in half the long way.

Take the egg yolk out and put in a bowl. Place the egg whites on another plate.

Mix the egg yolk, onion, relish salt, pepper, mustard and mayonnaise in a bowl. When mixed well put back into the egg whites.

Optional:

Sprinkle with the cheese and paprika. Slice olives in half and put 1/2 olive on each egg.

Chill and serve.