



“Devilicious” Eggs



Bell pepper horns, parsley fangs--use bits of veggies to give simple eggs a devilish new look.

6 eggs

Assorted cut-up herbs, olives, baby-cut carrots, bell pepper, green onion and other vegetables of choice, as desired

¼ cup mayonnaise or salad dressing

2 teaspoons Dijon mustard

Paprika, as desired

1. In 3-quart saucepan, place eggs in single layer; add enough cold water to cover eggs by 1 inch. Cover; heat to boiling. Remove from heat; let stand covered 15 minutes. While eggs stand, cut assorted herbs and vegetables for decorating. Drain eggs; immediately place in cold water with ice cubes, or run cold water over eggs until completely cooled. To remove shell, crackle it by tapping gently all over; roll between hands to loosen. Peel, starting at large end.
2. Cut each egg lengthwise in half. Slip out yolks into small bowl; mash with fork.
3. Stir mayonnaise and mustard into yolks. Fill whites with egg yolk mixture, heaping it lightly.
4. Sprinkle with paprika, and garnish with desired herbs and vegetables to make faces. Cover loosely, and refrigerate up to 24 hours.

Makes 12 servings

Nutrition Information:

1 Serving (1 Serving) Calories 70 (Calories from Fat 60), Total Fat 6g (Saturated Fat 1 1/2g, Trans Fat 0g), Cholesterol 110mg, Sodium 80mg, Total Carbohydrate 0g (Dietary Fiber 0g, Sugars 0g), Protein 3g, Percent Daily Value*: Calcium 0, Exchanges: 0 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1/2 Fat Carbohydrate Choices: 0.
*Percent Daily Values are based on a 2,000 calorie diet.