

Appetizers

Blue Willow Inn's Deviled Eggs

Blue Willow Inn - Social Circle. GA

www.dashrecipes.com

Servings: 6

Start to Finish Time: 15 minutes

7 hard-boiled eggs, peeled

2 tablespoons mayonnaise

1 tablespoon prepared mustard (Dijon, if spicier eggs are desired)

1 tablespoon sweet pickle relish

1 tablespoon fresh lemon juice

1 -2 jalapeno peppers (optional), seeded and finely chopped

1/2 teaspoon salt (or to taste)

1/4 teaspoon black pepper (or to taste)

sweet paprika

6 stuffed green olives (for garnish), halved

Cut six of the eggs in half lengthwise. Carefully remove the yolks.

In a medium bowl, combine the yolks with the remaining whole egg. Add mayonnaise, mustard, relish, lemon juice, optional jalapeno pepper, salt and pepper. Mash well with a fork until smooth.

Using a small spoon, gently fill the egg halves with the yolk mixture.

Dust with paprika.

Garnish each with 1/2 of an olive.

Serve chilled.

Per Serving (excluding unknown items): 127 Calories; 10g Fat (71.2% calories from fat); 7g Protein; 2g Carbohydrate; trace Dietary Fiber; 249mg Cholesterol; 119mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 1 Fat; 0 Other Carbohydrates.