

Appetizers

Deviled Eggs

Southern Living Test Kitchen

Southern Living Magazine - September 2012

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

1 dozen hard-cooked eggs, peeled

1/2 cup light mayonnaise

1 tablespoon fresh flat-leaf parsley, chopped

2 tablespoons sour cream

1 teaspoon spicy brown mustard

1/8 teaspoon salt

Slice the eggs in half lengthwise. Carefully remove the yolks, keeping the egg whites intact.

In a bowl, using a fork mash together the yolks, mayonnaise, parsley, sour cream, mustard and salt until smooth.

Spoon the yolk mixture into the egg white halves.

Cover and chill for one hour before serving.

Yield: 2 dozen

Per Serving (excluding unknown items): 1270 Calories; 93g Fat (66.7% calories from fat); 77g Protein; 27g Carbohydrate; trace Dietary Fiber; 2600mg Cholesterol; 1614mg Sodium. Exchanges: 11 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 12 Fat; 1 Other Carbohydrates.