

Deviled Ham Eggs

Alison Ladman and Michelle Locke - For The Associated Press
Palm Beach Post

Servings: 12

Start to Finish Time: 45 minutes

12 eggs

1/4 cup chopped smoked ham

1/2 cup mayonnaise

2 tablespoons yellow or Dijon mustard

1 tablespoon Worcestershire sauce

1/2 teaspoon onion powder

1 tablespoon pickle, chopped

1/2 teaspoon hot sauce

salt

ground black pepper

paprika (for garnish)

fresh parsley (for garnish), chopped

Place the eggs in a large saucepan. Add enough water to cover them by one inch. Bring the water to a boil. Cover the pan and remove it from the heat. Let the pan sit for 12 minutes. Drain the eggs and run under cold water until they are cool enough to handle. Peel the eggs.

Cut each egg in half lengthwise and carefully remove the yolks, collecting them in a food processor. Set the whites aside on a serving platter.

To the yolks, add the ham, mayonnaise, mustard, Worcestershire sauce, onion powder, pickle and hot sauce. Pulse the mixture until mostly smooth, then season with salt and pepper.

Scoop the yolk mixture into a zip-close plastic bag. Use a scissor to snip one of the bottom corners about 1/2-inch up. Pipe the filling into each egg white.

Garnish with a pinch of paprika and chopped parsley.

Per Serving (excluding unknown items): 141 Calories; 13g Fat (80.0% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 215mg Cholesterol; 155mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1 Fat; 0 Other Carbohydrates.