

Dill-icious Deviled Eggs

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Servings: 12

Start to Finish Time: 20 minutes

6 hard-cooked eggs

1/4 cup mayonnaise

2 teaspoons fresh snipped dill

1/2 teaspoon Dijon mustard

dash salt

dash pepper

1 carrot (for garnish), cut into small pieces

fresh dill (for garnish)

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the mayonnaise, fresh dill, Dijon, salt and pepper to the yolks.

Stuff or pipe the stuffing mixture into the egg whites.

Garnish with fresh dill and carrot pieces on the eggs.

Refrigerate until serving.

Per Serving (excluding unknown items): 72 Calories; 7g Fat (80.8% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 60mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.