

Hop-To-It Deviled Eggs

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Servings: 12

Start to Finish Time: 20 minutes

6 hard-cooked eggs

1/4 cup mayonnaise

1 tablespoon sweet pickle relish

1/2 teaspoon honey mustard

dash salt

dash pepper

alfalfa sprouts (for garnish)

12 chive lengths (for garnish)

candy-coated sunflower kernels (for garnish)

Cut the eggs in half widthwise. Cut a thin slice from the bottom of each half so it sits flat.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the mayonnaise, relish, honey mustard, salt and pepper to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Top with alfalfa sprouts.

Take a chive length and make a right-angle bend toward each end to form a 'U'. Tuck the two ends of the chive into the egg filling to form a handle. Repeat for each egg.

Sprinkle with candy-coated sunflower kernels before serving.

Refrigerate until serving.

Per Serving (excluding unknown items): 73 Calories; 7g Fat (78.9% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 70mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.