

Italian Deviled Eggs

50 Antipasti
Food Network Magazine

6 eggs, hard-boiled and peeled
3 tablespoons mayonnaise
1 tablespoon olive oil
1 tablespoon capers
1 tablespoon fresh basil
1 tablespoon fresh parsley
1 teaspoon Dijon mustard
1 teaspoon lemon juice
pinch salt
crisp pancetta (for garnish), crumbled

Cut the eggs in half. Scoop out the yolks.

In a mini food processor, pulse the yolks with the mayonnaise, olive oil, capers, basil, parsley, mustard, lemon juice and salt until smooth.

Spoon the mixture into the egg whites. Top with the pancetta.

Per Serving (excluding unknown items): 867 Calories; 79g Fat (80.8% calories from fat); 39g Protein; 3g Carbohydrate; trace Dietary Fiber; 1286mg Cholesterol; 797mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 0 Fruit; 8 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	867
% Calories from Fat:	80.8%
% Calories from Carbohydrates:	1.6%
% Calories from Protein:	17.6%
Total Fat (g):	79g
Saturated Fat (g):	16g
Monounsaturated Fat (g):	31g
Polyunsaturated Fat (g):	22g
Cholesterol (mg):	1286mg
Carbohydrate (g):	3g
Dietary Fiber (g):	trace
Protein (g):	39g
Sodium (mg):	797mg
Potassium (mg):	464mg

Vitamin B6 (mg):	.7mg
Vitamin B12 (mcg):	4.0mcg
Thiamin B1 (mg):	.2mg
Riboflavin B2 (mg):	1.4mg
Folacin (mcg):	156mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	5
Vegetable:	0
Fruit:	0

Calcium (mg): 177mg
Iron (mg): 6mg
Zinc (mg): 4mg
Vitamin C (mg): 8mg
Vitamin A (i.u.): 1878IU
Vitamin A (r.e.): 473RE

Non-Fat Milk: 0
Fat: 8
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 867 Calories from Fat: 701

% Daily Values*

Total Fat	79g	121%
Saturated Fat	16g	80%
Cholesterol	1286mg	429%
Sodium	797mg	33%
Total Carbohydrates	3g	1%
Dietary Fiber	trace	2%
Protein	39g	
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Vitamin A		38%
Vitamin C		13%
Calcium		18%
Iron		34%

** Percent Daily Values are based on a 2000 calorie diet.*