

Appetizers

Li'l Devil Eggs

Simple&Delicious Magazine - April/ May 2012

Servings: 12

Start to Finish Time: 20 minutes

6 hard-cooked eggs

1 small sweet red pepper, cut in half and finely chop one of the halves. Reserve the other half

1/4 cup reduced-fat chipotle mayonnaise

2 tablespoons pickled jalapeno slices, finely chopped

1/2 to 3/4 teaspoon hot pepper sauce

dash salt

smoked paprika

Cut the eggs in half widthwise. Cut a thin slice from the bottom of each half, so they sit flat.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the chopped red pepper, mayonnaise, jalapeno, pepper sauce and salt. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Sprinkle with the smoked paprika.

Cut devil horns from the remaining red pepper half and press into the filling.

Refrigerate until serving.

Per Serving (excluding unknown items): 41 Calories; 3g Fat (59.1% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 106mg Cholesterol; 47mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.