

**Appetizers**

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# **Stuffed Eggs with Red Onion and Anchovy**

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**Servings: 12**

**6 eggs**

**1/4 cup mayonnaise**

**1 1/2 tablespoons red onion, minced**

**1/2 teaspoon anchovy paste**

**1/8 teaspoon freshly ground black pepper**

Place the eggs in a saucepan and cover with cold water. Bring just to a boil. Reduce the heat and simmer for 13 minutes.

Peel the eggs.

Slice the eggs lengthwise into halves and remove the yolks.

In a large bowl, combine the yolks, mayonnaise, onion, anchovy paste and pepper.

Mash with a fork to combine.

With a small spatula, fill the egg whites with the yolk mixture, mounding the tops.

Yield: 12 stuffed egg halves

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Per Serving (excluding unknown items): 71 Calories; 6g Fat (80.1% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 61mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.