

Yellow Deviled Eggs

50 Colorful Snacks
Food Network Magazine

Yield: 12 egg halves

6 hard-boiled eggs, peeled and halved
1/4 cup mayonnaise
2 teaspoons picalilli (yellow relish)
1 teaspoon yellow mustard
pinch hot paprika
pinch Kosher salt
yellow bell pepper (for garnish), finely chopped

Scoop the yolk out of the eggs.

In a mini food processor, puree the yolks with the mayonnaise, picalilli, mustard, paprika and salt.

Spoon the yolk mixture into the egg whites. Spread to the edges to cover the tops.

Sprinkle with the yellow pepper for garnish.

Per Serving (excluding unknown items): 863 Calories; 79g Fat (80.7% calories from fat); 39g Protein; 4g Carbohydrate; trace Dietary Fiber; 1291mg Cholesterol; 747mg Sodium. Exchanges: 5 1/2 Lean Meat; 7 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	863	Vitamin B6 (mg):	.7mg
% Calories from Fat:	80.7%	Vitamin B12 (mcg):	3.4mcg
% Calories from Carbohydrates:	1.7%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	17.6%	Riboflavin B2 (mg):	1.5mg
Total Fat (g):	79g	Folacin (mcg):	137mcg
Saturated Fat (g):	16g	Niacin (mg):	trace
Monounsaturated Fat (g):	25g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	27g	Alcohol (kcal):	0
Cholesterol (mg):	1291mg	% Refuse:	n n%
Carbohydrate (g):	4g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	39g	Lean Meat:	5 1/2
Sodium (mg):	747mg	Vegetable:	0

