

Appetizers

Deviled Egg Stuffed Potatoes

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8 baby red potatoes
2 hard-boiled eggs, chopped
3 tablespoons mayonnaise
1 tablespoon Dijon mustard
salt (to taste)
hot smoked paprika (for topping)
small Serrano ham slices (for topping)

In a pot, boil the potatoes in salted water until tender, 10 to 12 minutes. Let cool slightly.

Cut the potatoes in half. Scoop out the insides into a bowl.

Add the hard-boiled egg, mayonnaise and Dijon mustard. Season with salt. Mash until smooth.

Spoon the filling into the potato skins. Sprinkle with paprika. Top with small Serrano ham slices.

Yield: 16 potato halves

Per Serving (excluding unknown items): 462 Calories; 46g Fat (86.8% calories from fat); 14g Protein; 2g Carbohydrate; trace Dietary Fiber; 438mg Cholesterol; 546mg Sodium. Exchanges: 2 Lean Meat; 4 Fat; 0 Other Carbohydrates.