
Barbecue Deviled Eggs

The Essential Southern Living Cookbook

Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

If you want to omit the chopped pork, add a drop of liquid smoke to provide barbecue-like flavor.

12 large eggs

1/4 cup mayonnaise

1 tablespoon Dijon mustard

1/4 teaspoon table salt

1/2 teaspoon pepper

1/8 teaspoon hot sauce

1/3 cup finely chopped barbecued pork (without sauce)

paprika (for garnish) (optional)

chopped dill pickle (for garnish) (optional)

Place the eggs in a single layer in a large saucepan. Add water to a depth of three inches. Bring to a boil. Cover. Remove from the heat and let stand for 15 minutes.

Drain and fill the pan with cold water and ice. Tap each egg firmly on a counter until the shell is cracked. Peel under cold running water.

Cut the eggs in half lengthwise. Carefully remove the yolks to a bowl. Mash the yolks with mayonnaise. Stir in the mustard, salt, pepper and hot sauce. Blend well. Gently stir in the pork.

Spoon the yolk mixture into the egg white halves. Chill until ready to serve.

Garnish with paprika or chopped pickle, if desired.

Appetizers

Per Serving (excluding unknown items): 108 Calories; 9g Fat (74.3% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 214mg Cholesterol; 161mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.