Cucumber-Dill Deviled Eggs

Food Network Magazine - April 2014

Servings: 24

12 large eggs
1/4 cup mayonnaise
1/4 cup sour cream
2 teaspoons Dijon mustard
salt and pepper (to taste)
1/2 cup finely chopped cucumber
2 tablespoons chopped dill
dill sprigs (for garnish)

In a wide pot, place the eggs and cover with cold water by one inch. Bring to a boil. Reduce the heat to medium low and simmer for 10 minutes.

Drain the eggs and run under cold water to cool slightly. Peel and halve each egg lengthwise.

Scoop out the yolks and place in a large bowl. Mash the yolks.

Add the mayonnaise, sour cream, mustard, salt and pepper. Mix well. Stir in the cucumber and chopped dill.

Spoon into the egg whites. Garnish with dill sprigs.

Per Serving (excluding unknown items): 59 Calories; 5g Fat (75.6% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 55mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.

Appetizers

Dar Camina Mutritianal Analysis

Calories (kcal):	59	Vitamin B6 (mg):	trace
% Calories from Fat:	75.6%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	2.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	22.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	5g	Folacin (mcg):	12mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	1g	% Defuse:	n n%
Cholesterol (mg):	108mg		

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Carbohydrate (g):	trace	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	trace trace 3g 55mg 38mg 17mg trace trace trace 147IU	Food Exchanges Grain (Starch): 0 Lean Meat: 1/2 Vegetable: 0 Fruit: 0 Non-Fat Milk: 0 Fat: 1/2 Other Carbohydrates: 0
Vitamin A (r.e.):	42RE	

Nutrition Facts

Servings per Recipe: 24

Amount Per Serving	
Calories 59	Calories from Fat: 45
	% Daily Values*
Total Fat 5g Saturated Fat 1g Cholesterol 108mg Sodium 55mg Total Carbohydrates trace Dietary Fiber trace Protein 3g	8% 7% 36% 2% 0% 0%
Vitamin A Vitamin C Calcium Iron	3% 0% 2% 3%

^{*} Percent Daily Values are based on a 2000 calorie diet.