

Appetizers

'The Pig Skin' Deviled Eggs

Southern Living Test Kitchen

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Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

1 dozen hard-cooked eggs, peeled
1/2 cup light mayonnaise
1 tablespoon fresh flat-leaf parsley, chopped
2 tablespoons sour cream
1 teaspoon spicy brown mustard
1/8 teaspoon salt
1 tablespoon green onion, finely chopped
3 tablespoons sweet pickle relish
1 teaspoon Asian Sriracha hot chili sauce
pickled okra slices (for garnish)
chopped pork crackling strips (for garnish)

Slice the eggs in half lengthwise. Carefully remove the yolks, keeping the egg whites intact.

In a bowl, using a fork mash together the yolks, mayonnaise, parsley, sour cream, mustard, salt, green onions, pickle relish and Asian Sriracha sauce until smooth.

Spoon the yolk mixture into the egg white halves.

Top the eggs with the okra and pork crackling strips.

Cover and chill for one hour before serving.

Yield: 2 dozen

Per Serving (excluding unknown items): 1332 Calories; 93g Fat (63.3% calories from fat); 77g Protein; 44g Carbohydrate; 2g Dietary Fiber; 2600mg Cholesterol; 1986mg Sodium. Exchanges: 11 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 12 Fat; 2 1/2 Other Carbohydrates.