

Andouille Sausage Deviled Eggs

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Yield: 24 egg halves

*1 tablespoon olive oil
12 hard-cooked eggs
1/3 cup high-quality
mayonnaise
1/2 teaspoon Kosher salt
1/2 package (13.5 ounce)
fully-cooked Andouille
sausage rope, diced
1 to 2 teaspoons Dijon
mustard
few dashes hot sauce
few turns freshly ground
black pepper*

In a large saute' pan over medium-high heat, heat the oil. When the oil is shimmering, add the sausage. Cook until well browned on all sides. Remove from the pan with a slotted spoon. Set aside on paper towels to drain.

Slice the eggs in half lengthwise. Remove the yolks. Grate the yolks on the small holes of a box grater into a mixing bowl. Add the mustard, mayonnaise, hot sauce, salt and pepper. Mix thoroughly. Place the yolk mixture into a large sealable plastic bag.

Fill the egg whites halfway with diced sausage. Cut off one tip of the plastic bag. Pipe the yolk mixture into the egg whites over the diced sausage, overfilling the whites. Top the yolk mixture with more sausage.

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 1061 Calories; 78g Fat (67.6% calories from fat); 76g Protein; 8g Carbohydrate; trace Dietary Fiber; 2544mg Cholesterol; 1872mg Sodium. Exchanges: 11 Lean Meat; 9 Fat; 0 Other Carbohydrates.