

# Bacon Deviled Eggs

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## Servings: 24

12 eggs

1/2 cup mayonnaise

1 tablespoon pickled jalapenos,  
chopped

splash of jalapino brine

1 teaspoon Dijon mustard

1 teaspoon smoked paprika

4 slices bacon, cooked and chopped

Hard boil the eggs. Cut in half. Remove the yolks to a large bowl.

Add the mayonnaise, jalapenos, brine, Dijon mustard and paprika. Mash the mixture.

Add the bacon.

Stuff the mixture into the egg whites.

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Per Serving (excluding unknown items): 76 Calories; 7g Fat (80.6% calories from fat); 4g Protein; trace Carbohydrate; trace Dietary Fiber; 109mg Cholesterol; 85mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.

## Appetizers

### Per Serving Nutritional Analysis

Calories (kcal):	76	Vitamin B6 (mg):	.1mg
% Calories from Fat:	80.6%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	1.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	18.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	12mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	0
Cholesterol (mg):	109mg	% Refused:	n n%
Carbohydrate (g):	trace	<b>Food Exchanges</b>	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	4g	Lean Meat:	1/2
Sodium (mg):	85mg	Vegetable:	0
Potassium (mg):	40mg	Fruit:	0
Calcium (mg):	14mg	Non-Fat Milk:	0

**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 135IU  
**Vitamin A (r.e.):** 37 1/2RE

**Fat:** 1/2  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 24

### Amount Per Serving

**Calories** 76 Calories from Fat: 61

### % Daily Values\*

<b>Total Fat</b>	7g	11%
Saturated Fat	1g	7%
<b>Cholesterol</b>	109mg	36%
<b>Sodium</b>	85mg	4%
<b>Total Carbohydrates</b>	trace	0%
Dietary Fiber	trace	0%
<b>Protein</b>	4g	
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<b>Vitamin A</b>		3%
<b>Vitamin C</b>		1%
<b>Calcium</b>		1%
<b>Iron</b>		3%

\* Percent Daily Values are based on a 2000 calorie diet.