

Appetizers

Baked Deviled Eggs

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Servings: 6

6 Hard-cooked eggs
3 tablespoons dairy sour cream
2 teaspoons mustard
1/4 teaspoon salt
1/3 cup chopped onion
1/2 chopped green pepper
2 tablespoons butter
1/4 cup chopped pimientos
1 can cream of mushroom soup
1/2 cup (2 oz) cheddar cheese, shredded

Cut eggs in half lengthwise. Remove yolks. Mash. Combine yolks, sour cream, mustard and salt. Mix well.

Refill egg whites with mixture.

Preheat oven to 350 degrees.

Saute' pepper and onion in butter for five minutes or until translucent. Stir in pimiento and undiluted soup.

Pour mixture into shallow, two-quart baking dish. Place deviled eggs on top. Sprinkle with cheese.

Bake twenty minutes or until hot and bubbly.

Per Serving (excluding unknown items): 178 Calories; 14g Fat (70.6% calories from fat); 9g Protein; 4g Carbohydrate; trace Dietary Fiber; 233mg Cholesterol; 442mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.