

Balsamic Deviled Eggs with Pancetta II

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Servings: 12

12 large eggs

1 package (4 ounce) pancetta, diced

3/4 cup mayonnaise

1 teaspoon balsamic vinegar

1/2 teaspoon freshly ground pepper

1 teaspoon granulated sugar

3/8 teaspoon celery seed

2 teaspoons chives, chopped

Hard cook the eggs. When cooked and cooled, remove from the pan and peel. Set aside.

Cook the pancetta in a large skillet over medium-high heat until crispy. Remove from the skillet onto a plate covered with several paper towels. Set aside.

Halve the hard-cooked eggs lengthwise. Place the yolks into the bowl of a food processor.

Add the mayonnaise, vinegar, pepper, sugar, celery seed and chives to the food processor. Puree until smooth.

Reserve two teaspoons of the pancetta for garnishing the finished eggs. Stir in the remaining pancetta to combine.

Spoon the egg mixture into a large plastic storage bag. Snip the end off. Fill the egg whites.

Garnish the filled eggs with the reserved pancetta.

Per Serving (excluding unknown items): 210 Calories; 18g Fat (77.0% calories from fat); 12g Protein; 1g Carbohydrate; trace Dietary Fiber; 230mg Cholesterol; 658mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.

Appetizers

% Calories from Fat: 77.0%
 % Calories from Carbohydrates: 1.1%
 % Calories from Protein: 22.0%
 Total Fat (g): 18g
 Saturated Fat (g): 4g
 Monounsaturated Fat (g): 6g
 Polyunsaturated Fat (g): 7g
 Cholesterol (mg): 230mg
 Carbohydrate (g): 1g
 Dietary Fiber (g): trace
 Protein (g): 12g
 Sodium (mg): 658mg
 Potassium (mg): 171mg
 Calcium (mg): 32mg
 Iron (mg): 1mg
 Zinc (mg): 1mg
 Vitamin C (mg): trace
 Vitamin A (i.u.): 290IU
 Vitamin A (r.e.): 78 1/2RE

Vitamin B12 (mcg): .9mcg
 Thiamin B1 (mg): .1mg
 Riboflavin B2 (mg): .3mg
 Folacin (mcg): 26mcg
 Niacin (mg): 1mg
 Caffeine (mg): 0mg
 Alcohol (kcal): 0
 % Refuse: 0.0%

Food Exchanges

Grain (Starch): 0
 Lean Meat: 1 1/2
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 0
 Fat: 1 1/2
 Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 210 Calories from Fat: 162

% Daily Values*

Total Fat	18g	28%
Saturated Fat	4g	19%
Cholesterol	230mg	77%
Sodium	658mg	27%
Total Carbohydrates	1g	0%
Dietary Fiber	trace	0%
Protein	12g	
Vitamin A		6%
Vitamin C		0%
Calcium		3%
Iron		7%

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