

# Balsamic Deviled Eggs with Pancetta

*www.egglandsbest.com*  
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## **Yield: 24 deviled eggs**

*1 package (14 ounce) pancetta, diced*  
*12 large eggs, hard-cooked*  
*3/4 cup mayonnaise*  
*1 teaspoon balsamic vinegar*  
*1/2 teaspoon freshly ground black pepper*  
*1 teaspoon granulated sugar*  
*1/2 teaspoon celery seed*  
*2 teaspoons chives, chopped*

To hard-cook the eggs: Place the eggs in a large pot. Add cold water to cover the eggs by 1-1/2 inches. Heat on high heat until the water is boiling. Remove from the stove and cover. Let stand for 12 to 15 minutes. Remove the eggs and allow to cool before peeling.

In a large skillet over medium-high heat, fry the pancetta until the pieces are dark in color, crispy on the edges, and most of the fat is gone. Remove from the skillet onto a plate covered with paper towels.

Halve the hard-cooked eggs lengthwise and place the yolks in a food processor.

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

Reserve two teaspoons of the pancetta for garnishing and add the remaining amount to the food processor. Pulse until well combined.

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

Garnish with the reserved pancetta.

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Per Serving (excluding unknown items): 2537 Calories; 219g Fat (76.5% calories from fat); 141g Protein; 11g Carbohydrate; trace Dietary Fiber; 2761mg Cholesterol; 7892mg Sodium. Exchanges: 0 Grain(Starch); 18 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 16 1/2 Fat; 1/2 Other Carbohydrates.

Appetizers

## Per Serving Nutritional Analysis

|                                       |           |                            |         |
|---------------------------------------|-----------|----------------------------|---------|
| <b>Calories (kcal):</b>               | 2537      | <b>Vitamin B6 (mg):</b>    | 2.7mg   |
| <b>% Calories from Fat:</b>           | 76.5%     | <b>Vitamin B12 (mcg):</b>  | 10.2mcg |
| <b>% Calories from Carbohydrates:</b> | 1.7%      | <b>Thiamin B1 (mg):</b>    | 1.8mg   |
| <b>% Calories from Protein:</b>       | 21.8%     | <b>Riboflavin B2 (mg):</b> | 3.4mg   |
| <b>Total Fat (g):</b>                 | 219g      | <b>Folacin (mcg):</b>      | 314mcg  |
| <b>Saturated Fat (g):</b>             | 44g       | <b>Niacin (mg):</b>        | 9mg     |
| <b>Monounsaturated Fat (g):</b>       | 69g       | <b>Caffeine (mg):</b>      | 0mg     |
| <b>Polyunsaturated Fat (g):</b>       | 79g       | <b>Alcohol (kcal):</b>     | 0       |
| <b>Cholesterol (mg):</b>              | 2761mg    | <b>% Refuse:</b>           | 0%      |
| <b>Carbohydrate (g):</b>              | 11g       |                            |         |
| <b>Dietary Fiber (g):</b>             | trace     |                            |         |
| <b>Protein (g):</b>                   | 141g      |                            |         |
| <b>Sodium (mg):</b>                   | 7892mg    |                            |         |
| <b>Potassium (mg):</b>                | 2057mg    |                            |         |
| <b>Calcium (mg):</b>                  | 390mg     |                            |         |
| <b>Iron (mg):</b>                     | 15mg      |                            |         |
| <b>Zinc (mg):</b>                     | 13mg      |                            |         |
| <b>Vitamin C (mg):</b>                | 2mg       |                            |         |
| <b>Vitamin A (i.u.):</b>              | 3480IU    |                            |         |
| <b>Vitamin A (r.e.):</b>              | 941 1/2RE |                            |         |

## Food Exchanges

|                             |        |
|-----------------------------|--------|
| <b>Grain (Starch):</b>      | 0      |
| <b>Lean Meat:</b>           | 18 1/2 |
| <b>Vegetable:</b>           | 0      |
| <b>Fruit:</b>               | 0      |
| <b>Non-Fat Milk:</b>        | 0      |
| <b>Fat:</b>                 | 16 1/2 |
| <b>Other Carbohydrates:</b> | 1/2    |

## Nutrition Facts

### Amount Per Serving

**Calories** 2537                      **Calories from Fat:** 1940

### % Daily Values\*

|                                |      |
|--------------------------------|------|
| <b>Total Fat</b> 219g          | 337% |
| Saturated Fat 44g              | 222% |
| <b>Cholesterol</b> 2761mg      | 920% |
| <b>Sodium</b> 7892mg           | 329% |
| <b>Total Carbohydrates</b> 11g | 4%   |
| Dietary Fiber trace            | 2%   |
| <b>Protein</b> 141g            |      |
| <b>Vitamin A</b>               | 70%  |
| <b>Vitamin C</b>               | 3%   |
| <b>Calcium</b>                 | 39%  |
| <b>Iron</b>                    | 85%  |

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