

# Barbecue Deviled Eggs II

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**Yield: 24 egg halves**

*12 large eggs*

*1/4 cup Dijonnaise*

*1 tablespoon pickle brine*

*1/2 cup chopped pulled pork*

*salt (to taste)*

*pepper (to taste)*

*additional pork (for topping)*

*chopped pickles (for  
topping)*

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in 1/4 cup of Dijonnaise and pickle brine, adding up to three tablespoons of water, if needed. Fold in the pork. Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with more pork and pickles.

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Per Serving (excluding unknown items): 888 Calories; 60g Fat (62.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 840mg Sodium. Exchanges: 9 1/2 Lean Meat; 5 Fat.