

Bloody Mary Deviled Eggs

Taste of Home Annual Recipes - 2021

*6 large eggs
1/8 teaspoon salt
1/8 teaspoon pepper
3 tablespoons mayonnaise
1 tablespoon tomato juice
3/4 teaspoon horseradish
1/4 teaspoon hot pepper
sauce
crumbled bacon (for
topping)*

Hard Boil six large eggs. Cut in half lengthwise.

Remove the yolks. Place four yolks in a bowl. Set the remaining two yolks aside for another use. Set the whites aside.

Mash the yolks with a masher.

Add the mayonnaise, salt, pepper, tomato juice, horseradish and hot pepper sauce. Mix well.

Stuff the mixture into the egg whites.

Crumble some bacon on top.

Per Serving (excluding unknown items): 745 Calories; 65g Fat (77.7% calories from fat); 38g Protein; 4g Carbohydrate; trace Dietary Fiber; 1286mg Cholesterol; 745mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.