

Buffalo Deviled Eggs

Taste of Home Annual Recipes - 2021

*6 large eggs
1/8 teaspoon salt
1/8 teaspoon pepper
3 tablespoons mayonnaise
2 tablespoons blue cheese
1 tablespoon chopped
celery
1 teaspoon Louisiana-style
hot sauce
celery (for garnish)
blue cheese bits (for
garnish)
hot sauce (for garnish)*

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, blue cheese, celery, and hot sauce. Mix well.

Stuff the mixture into the egg whites.

Garnish with celery, blue cheese and hot sauce.

Per Serving (excluding unknown items): 792 Calories; 69g Fat (77.7% calories from fat); 41g Protein; 3g Carbohydrate; trace Dietary Fiber; 1297mg Cholesterol; 859mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Vegetable; 6 Fat.