

Buffalo Wing Sauce Deviled Eggs

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Yield: 24 egg halves

12 large eggs

1/4 cup Buffalo Wing Sauce

3 tablespoons blue cheese dressing

diced celery (for topping)

celery leaves (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 the Buffalo Wing Sauce and blue cheese dressing.

Spoon the filling mixture into the egg white halves.

Top with diced celery and celery leaves.

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.