

## **Appetizers**

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# **Carolina Cup Deviled Eggs**

**12 hard-boiled eggs, cut in half with yolks removed**  
**3/4 cup + 1 tablespoon mayonnaise**  
**1/3 cup yellow mustard**  
**4 ounces black olives, drained and finely chopped**  
**3/4 teaspoon salt**  
**1/2 teaspoon black pepper**

In a bowl, mash the yolks with a fork.

Add the mayonnaise and mustard. Whisk with a small wire whisk into a fluffy paste.

Gradually fold in the black olives, salt and pepper. Mix thoroughly.

Fill the egg halves.

Refrigerate until served.

Yield: 24 deviled egg halves

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Per Serving (excluding unknown items): 2305 Calories; 219g Fat (83.0% calories from fat); 82g Protein; 19g Carbohydrate; 6g Dietary Fiber; 2602mg Cholesterol; 5261mg Sodium. Exchanges: 0 Grain(Starch); 11 1/2 Lean Meat; 1/2 Fruit; 20 1/2 Fat; 1/2 Other Carbohydrates.