

Appetizers

Chipotle Deviled Eggs

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12 hard-boiled eggs, peeled and halved
1/3 cup plus two tablespoons mayonnaise
2 -3 canned chipotle chilies, finely chopped
24 cilantro leaves, whole

Spoon the yolks into a small bowl. Arrange the whites on a platter.

Using the small holes of a box grater, finely grate the yolks into a bowl.

Mix in the mayonnaise and chilies.

Add salt to taste.

Spoon the filling into the whites.

Cover and chill at least 2 hours and up to 1 day.

Top each egg half with a cilantro leaf.

Yield: 24 deviled egg halves

Per Serving (excluding unknown items): 931 Calories; 64g Fat (63.4% calories from fat); 75g Protein; 7g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 747mg Sodium. Exchanges: 11 Lean Meat; 6 Fat.