

Creamy Deviled Eggs

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Yield: 12 egg halves

6 hard-cooked eggs, halved lengthwise

2 ounces cream cheese, softened

1 teaspoon yellow mustard

1 teaspoon cider vinegar

salt (to taste)

pepper (to taste)

thin strips of lox-style

smoked salmon (for

garnish)

chopped fresh chives (for

garnish)

Halve the hard-cooked eggs lengthwise.

Transfer the yolks to a small bowl. Mash the yolks with a fork.

Stir in the cream cheese, yellow mustard and cider vinegar. Season with salt and pepper.

Fill the white egg halves with the yolk mixture.

Top with a few strips of salmon and chives.

Per Serving (excluding unknown items): 667 Calories; 52g Fat (70.9% calories from fat); 42g Protein; 5g Carbohydrate; trace Dietary Fiber; 1334mg Cholesterol; 602mg Sodium. Exchanges: 6 Lean Meat; 6 1/2 Fat; 0 Other Carbohydrates.