

## **Dazzling Dirty Martini Deviled Eggs**

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**Servings: 12**

**Start to Finish Time: 20 minutes**

**6 hard-cooked eggs**  
**8 blue cheese-stuffed olives, finely chopped**  
**3 tablespoons mayonnaise**  
**1 1/2 teaspoons fresh parsley, minced**  
**1 1/2 teaspoons vodka**  
**1/2 teaspoon olive juice**  
**1/8 teaspoon cayenne**  
**6 blue cheese-stuffed olives (for garnish)**  
**1/4 teaspoon Kosher salt**  
**1/4 teaspoon coarsely ground pepper**

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the olives, mayonnaise, parsley, vodka, olive juice and cayenne to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Cut six blue cheese-stuffed olives in half. Place the olive halves on the eggs. Sprinkle with Kosher salt and pepper.

Refrigerate until serving.

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Per Serving (excluding unknown items): 65 Calories; 6g Fat (78.1% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 107mg Cholesterol; 90mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.