

**Appetizer**

---

## **Deviled Eggs with Dill**

Mary Prior

Taste of Home Light & Tasty - April/May 2007

**Preparation Time: 20 minutes**

**6 hard-cooked eggs**

**2 tablespoons reduced-fat mayonnaise**

**1 1/2 teaspoons cider vinegar**

**3/4 teaspoon prepared mustard**

**1/4 teaspoon Worcestershire sauce**

**1/4 teaspoon salt**

**dash pepper**

**12 fresh dill sprigs**

Cut eggs in half lengthwise.

Remove yolks; set aside egg whites and four yolks (discard remaining yolks or save for another use).

In a bowl, mash the reserved yolks.

Add the mayonnaise, vinegar, mustard, Worcestershire sauce, salt and pepper. Mix well.

Stuff or pipe into egg whites.

Garnish with dill.

Refrigerate until serving.

Yield: 1 dozen

---

Per Serving (excluding unknown items): 550 Calories; 40g Fat (67.1% calories from fat); 38g Protein; 6g Carbohydrate; trace Dietary Fiber; 1282mg Cholesterol; 1105mg Sodium. Exchanges: 5 1/2 Lean Meat; 4 1/2 Fat; 0 Other Carbohydrates.