

Devilish Eggs (Halloween)

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Yield: 12 eggs

12 hard-boiled eggs, peeled

1/2 cup mayonnaise

2 teaspoons hot paprika

2 teaspoons hot sauce

2 teaspoons mustard

salt (to taste)

*sliced red bell pepper (for
horns)*

paprika (for dusting)

Slice off the top quarter of each egg. Trim the bottoms to flatten the eggs to sit upright.

Scoop out the yolks into a bowl.

Add the mayonnaise, paprika, hot sauce and mustard. Mash together.

Season with salt.

Spoon into the egg whites. Dust with more paprika.

Add sliced red bell pepper pieces for horns.

Per Serving (excluding unknown items): 1727 Calories; 158g Fat (80.7% calories from fat); 77g Protein; 8g Carbohydrate; trace Dietary Fiber; 2583mg Cholesterol; 1743mg Sodium. Exchanges: 11 Lean Meat; 0 Vegetable; 14 Fat; 0 Other Carbohydrates.