

# Greek Deviled Eggs II

Paula Macri - Gattuso's Bella Cucina  
Treasure Coast Newspapers

6 large hard-boiled eggs  
1/4 cup mayonnaise  
1 teaspoon mustard  
1 teaspoon vinegar  
2 tablespoons feta cheese, crumbled  
1 tablespoon Kalamata olives, finely chopped  
2 teaspoons fresh oregano

Peel the hard-boiled eggs and cut in half lengthwise. Carefully remove the yolk from each half of the egg and set aside.

In a mixing bowl, add the egg yolks and mash together with a fork.

Add the mayonnaise, mustard and vinegar. Mix everything together until it is blended well.

Add the feta cheese, Kalamata olives and fresh oregano, stirring well to blend together all of the ingredients.

Stuff each egg white with the egg mixture.

Cover and chill up to twenty-four hours before serving.

You can garnish the tops with some additional chopped Kalamata olives and feta cheese and some oregano.

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Per Serving (excluding unknown items): 953 Calories; 87g Fat (80.5% calories from fat); 41g Protein; 6g Carbohydrate; trace Dietary Fiber; 1308mg Cholesterol; 1192mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 0 Fruit; 8 1/2 Fat; 0 Other Carbohydrates.

Appetizers

## Per Serving Nutritional Analysis

Calories (kcal):	953	Vitamin B6 (mg):	.8mg
% Calories from Fat:	80.5%	Vitamin B12 (mcg):	3.8mcg

