

# **Lone Star Deviled Eggs**

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**Servings: 12**

**Start to Finish Time: 20 minutes**

**6 hard-cooked eggs**

**3 tablespoons mayonnaise**

**2 tablespoons barbecue sauce**

**1/2 teaspoon Dijon mustard**

**dash salt**

**dash pepper**

**3/4 cup refrigerated fully-cooked barbecued shredded beef (for garnish), cut into 1-inch pieces**

**barbecue sauce (for garnish)**

Cut the eggs in half

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the mayonnaise, barbecue sauce, Dijon mustard, salt and pepper to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Garnish the eggs with the beef pieces and barbecue sauce.

Refrigerate until serving.

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Per Serving (excluding unknown items): 65 Calories; 6g Fat (76.6% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 107mg Cholesterol; 74mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.