

Smoked Salmon Deviled Eggs

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Yield: 24 egg halves

12 large eggs

salt (to taste)

pepper (to taste)

*1/2 cup scallion cream
cheese*

1 tablespoon capers

3 to 4 tablespoons water

*smoked salmon (for
topping)*

capers (for topping)

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a food processor.

Add the scallion cream cheese and capers. Add 3 to 4 tablespoons of water. Puree until smooth.

Spoon the filling mixture into the egg white halves.

Top with the smoked salmon and more capers.

Per Serving (excluding unknown items): 889 Calories; 60g Fat (62.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 939mg Sodium. Exchanges: 9 1/2 Lean Meat; 5 Fat; 0 Other Carbohydrates.