

Appetizer

Southwestern Deviled Eggs

Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 15 minutes

Chill: 1 hour

1 dozen hard-cooked eggs, peeled
6 tablespoons mayonnaise
4 tablespoons pickled sliced jalapeno peppers, minced
1 tablespoon yellow mustard
1/2 teaspoon ground cumin
1/8 teaspoon salt
fresh cilantro (for garnish), chopped

Slice the eggs in half lengthwise.

Carefully remove the yolks, keeping the egg whites intact.

Mash the yolks until smooth.

Stir in the mayonnaise, jalapenos, mustard, cumin and salt.

Spoon or pipe the egg yolk mixture into the egg white halves.

Cover and chill for at least one hour or until ready to serve.

Garnish with cilantro, if desired.

Yield: 24 appetizers

Per Serving (excluding unknown items): 1536 Calories; 135g Fat (78.0% calories from fat); 77g Protein; 8g Carbohydrate; trace Dietary Fiber; 2573mg Cholesterol; 1658mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 12 Fat; 0 Other Carbohydrates.