
Spicy Southwestern Deviled Eggs

Sallie Haley

Nettles Island Cooking in Paradise - 2014

1 dozen large eggs
6 tablespoons mayonnaise
2 to 4 tablespoons pickled sliced jalapenos, minced
1 tablespoon yellow mustard
1/2 teaspoon ground cumin
1/8 teaspoon salt
sliced jalapenos (for garnish)

Cook and peel the eggs. Cut in halves crosswise. Fully remove the yolks.

In a bowl, mash the yolks with the mayonnaise, minced jalapenos, mustard and cumin.

Pipe or spoon the egg mixture into the egg white shells. Garnish with sliced jalapenos.

Serve immediately or cover and chill for one hour.

Yield: 24 deviled eggs

Appetizers

Per Serving (excluding unknown items): 1500 Calories; 131g Fat (77.6% calories from fat); 77g Protein; 9g Carbohydrate; trace Dietary Fiber; 2615mg Cholesterol; 1670mg Sodium. Exchanges: 0 Grain(Starch); 10 1/2 Lean Meat; 12 Fat; 0 Other Carbohydrates.