

Summer Sausage Deviled Eggs

Food Network Magazine - April 2020

Yield: 24 egg halves

12 large eggs

salt (to taste)

pepper (to taste)

1/2 cup horseradish-cheddar pub cheese

1/4 cup country Dijon mustard

3 to 4 teaspoons water

thinly sliced summer sausage (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 pub-cheese and mustard, adding the water. Puree until smooth.

Season with salt and pepper.

Spoon the filling mixture into the egg white halves.

Top with the summer sausage slices.

Per Serving (excluding unknown items): 888 Calories; 60g Fat (62.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 861mg Sodium. Exchanges: 9 1/2 Lean Meat; 5 Fat.