

Tater Salad Deviled Eggs

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Servings: 12

Start to Finish Time: 30 minutes

6 hard-cooked eggs

3/4 cup small red potatoes, cubed

1/4 cup mayonnaise

2 teaspoons dill pickle relish

1 teaspoon Dijon mustard

dash salt

dash pepper

parsley (for garnish)

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

In a small saucepan, place the red potatoes and cover them with water. Bring to a boil. Reduce the heat. Cover and simmer for 10 to 15 minutes or until tender. Drain and cool.

Add the potatoes, mayonnaise, pickle relish, mustard, salt and pepper to the yolks.. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Sprinkle with parsley to garnish.

Refrigerate until serving.

Per Serving (excluding unknown items): 72 Calories; 7g Fat (80.7% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 62mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.