

West Coaster Deviled Eggs

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Servings: 12

Start to Finish Time: 20 minutes

6 hard-cooked eggs

2 tablespoons mayonnaise

2 tablespoons guacamole

1 teaspoon fresh cilantro, minced

1/8 teaspoon garlic powder

1/8 teaspoon cayenne pepper

dash salt

3 strips thick-sliced bacon (for garnish), cooked and cut into four pieces each

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the mayonnaise, guacamole, cilantro, garlic powder, cayenne and salt to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

Garnish with bacon pieces.

Refrigerate until serving.

Per Serving (excluding unknown items): 59 Calories; 5g Fat (75.0% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 107mg Cholesterol; 47mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.