
Deviled Eggs with Anchovy

Eleanor Cain Stutler

Party Recipes from the Charleston Junior League - 1993

24 hard-cooked eggs
2/3 cup mayonnaise
1/3 cup Durkee sauce
3/4 tube (1-3/4 ounce) anchovy paste
1 medium onion, finely grated
1/4 teaspoon white pepper
salt (to taste)
capers (or sliced green olives) (for garnish)

Peel the eggs. Cut them in half. Remove the yolks.

Transfer the yolks to a large bowl. Mash with the mayonnaise and Durkee sauce until smooth. Add the anchovy paste, grated onion, pepper and salt.

Mound some of the yolk mixture in the cavity of each egg white. Garnish with capers or sliced green olives.

Chill before serving.

Yield: 24 deviled eggs

Appetizers

Per Serving (excluding unknown items): 2871 Calories; 243g Fat (75.9% calories from fat); 155g Protein; 19g Carbohydrate; 2g Dietary Fiber; 5139mg Cholesterol; 2509mg Sodium. Exchanges: 0 Grain(Starch); 19 1/2 Lean Meat; 1 1/2 Vegetable; 20 Fat.