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# Deviled Eggs

*Sara Quick Gilchrist*

*Party Recipes from the Charleston Junior League - 1993*

**8 hard-cooked eggs**  
**3 tablespoons mayonnaise**  
**1 tablespoon prepared mustard**  
**1/2 teaspoon Worcestershire sauce**  
**1 teaspoon Durkee sauce**  
**2 tablespoons sweet pickles, minced**  
**2 tablespoons sweet pickle juice**  
**1 tablespoon cider vinegar**  
**salt (to taste)**  
**pepper (to taste)**  
**paprika (for garnish)**

Peel the eggs. Cut in half. Remove the yolks. Place the yolks in a medium-size bowl. Mash with a fork.

Add the mayonnaise, mustard, Worcestershire, Durkee sauce, pickles, juice, vinegar, salt and pepper. Mix until the yolks are smooth.

Stuff the cavities of the egg whites with the yolk mixture. Sprinkle with paprika.

Chill before serving.

Yield: 16 deviled eggs

## **Appetizers**

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*Per Serving (excluding unknown items): 932 Calories; 76g Fat (72.2% calories from fat); 52g Protein; 14g Carbohydrate; 1g Dietary Fiber; 1710mg Cholesterol; 1203mg Sodium. Exchanges: 6 1/2 Lean Meat; 6 Fat; 1/2 Other Carbohydrates.*