# **Bacon and Egg Filling**

Sonia Uvezian The International Appetizer Cookbook (1984)

### Yield: 1 cup

4 hard-cooked eggs, sieved
1 tablespoon mild onion or scallions
(including two inches of green tops),
very finely chopped
3 tablespoons mayonnaise
1 tablespoon Dijon-style mustard
2 slices bacon, cooked crisp and
crumbled
salt (to taste)
freshly ground pepper (to taste)

In a bowl, combine all of the ingredients. Blend thoroughly.

Taste and adjust the seasoning.

Cover and refrigerate.

Per Serving (excluding unknown items): 690 Calories; 63g Fat (81.0% calories from fat); 30g Protein; 3g Carbohydrate; trace Dietary Fiber; 873mg Cholesterol; 872mg Sodium. Exchanges: 4 Lean Meat; 6 Fat; 0 Other Carbohydrates.

**Appetizers** 

#### Dar Cansing Mutritional Analysis

Calories (kcal): % Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	from Fat:  from Carbohydrates:  1.9%  Thiamin B1 (mg):  Thiamin B1 (mg):  Riboflavin B2 (mg):  Folacin (mcg):  Folacin (mcg):  Niacin (mg):  Caffeine (mg):  Alcohol (kcal):	Thiamin B1 (mg):  Riboflavin B2 (mg):  Folacin (mcg):  Niacin (mg):  Caffeine (mg):	.5mg 2.5mcg .2mg 1.0mg 93mcg 1mg 0mg 0
Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg):	873mg 3g trace 30g 872mg	Food Exchanges Grain (Starch): Lean Meat: Vegetable:	0 4 0

0
U
6
0

# **Nutrition Facts**

## **Amount Per Serving**

n Fat: 558
aily Values*
97%
68%
291%
36%
1%
2%
25%
7%
12%
17%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.