

Antipasti Deviled Eggs

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Yield: 24 egg halves

12 large eggs

1/2 cup mayonnaise

1/2 cup chopped giardiniera

pepper (to taste)

*thinly sliced salami (for
topping)*

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the mayonnaise and giardiniera. Season with pepper.

Spoon the filling mixture into the egg white halves.

Top with sliced salami.

Per Serving (excluding unknown items): 1676 Calories; 153g Fat (80.9% calories from fat); 77g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2583mg Cholesterol; 1465mg Sodium. Exchanges: 9 1/2 Lean Meat; 12 1/2 Fat.