

Crunchy Ham Deviled Eggs

Frenchs.com

Servings: 12

*12 hard-cooked eggs,
peeled and halved
lengthwise
2/3 cup diced cooked ham
1/3 cup mayonnaise
1/4 cup classic yellow
mustard
3 tablespoons sweet pickle
relish
1/4 cup crispy fried onion
rings (optional)
diced chopped ham (for
garnish)*

Remove the egg yolks to a bowl. Reserve the egg whites.

Lightly mash the yolks. Stir in the ham, mayonnaise, mustard and relish.

Spoon or pipe the yolk mixture into the egg whites.

Garnish with additional chopped ham and onion rings, if desired)

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 126 Calories; 10g Fat (74.0% calories from fat); 6g Protein; 2g Carbohydrate; trace Dietary Fiber; 214mg Cholesterol; 127mg Sodium. Exchanges: 1 Lean Meat; 1 Fat; 0 Other Carbohydrates.