

12 eggs, hard-boiled
1/2 cup mayonnaise
2 teaspoons gochujang (Korean chile paste)
2 teaspoons Dijon mustard salt (to taste)
chopped kimchi (for garnish)
sliced scallions (for garnish)

In a large saucepan, hard boil the eggs. Cool and peel. Cut in half lengthwise.

Remove the yolks to a bowl. Mash.

Add the mayonnaise, chile paste and mustard. Mix well.

Season with salt.

Stuff the yolk mixture into the egg whites.

Top with kimchi and scallions.

Per Serving (excluding unknown items): 1684 Calories; 154g Fat (80.7% calories from fat); 77g Protein; 5g Carbohydrate; trace Dietary Fiber; 2583mg Cholesterol; 1590mg Sodium. Exchanges: 9 1/2 Lean Meat; 13 Fat; 0 Other Carbohydrates.

Appetizers

## Bar Canving Nutritianal Analysis

Calories (kcal):	1684	Vitamin B6 (mg):	1.5mg
% Calories from Fat:	80.7%	Vitamin B12 (mcg):	8.1mcg
% Calories from Carbohydrates:	1.2%	Thiamin B1 (mg):	.5mg
% Calories from Protein:	18.0%	Riboflavin B2 (mg):	2.9mg
Total Fat (g):	154g	Folacin (mcg):	297mcg
Saturated Fat (g):	32g	Niacin (mg):	1mg
Monounsaturated Fat (g):	48g	Caffeine (mg): Alcohol (kcal):	Omg 0
Polyunsaturated Fat (g):	54g		0 0 0%
Cholesterol (mg):	2583mg		
Carbohydrate (g):	5g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0

Protein (g):	77g	Lean Meat:	9 1/2
Sodium (mg):	1590mg	Vegetable:	0
Potassium (mg):	854mg	Fruit:	0
Calcium (mg):	340mg	Non-Fat Milk:	0
lron (mg):	12mg	Fat:	13
Zinc (mg):	7mg	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	3236IU		
Vitamin A (r.e.):	901 1/2RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 1684	Calories from Fat: 1359			
	% Daily Values*			
Total Fat 154g	236%			
Saturated Fat 32g Cholesterol 2583mg	158% 861%			
Sodium 1590mg	66%			
Total Carbohydrates5gDietary FibertraceProtein77g	2% 1%			
Vitamin A Vitamin C Calcium Iron	65% 0% 34% 66%			

\* Percent Daily Values are based on a 2000 calorie diet.