Herbed Deviled Eggs

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Servings: 8

24 large eggs

1 cup mayonnaise

2 tablespoons Dijon mustard

2 tablespoons dill pickle, finely chopped

1/4 cup chives, finely chopped, divided

3 tablespoons fresh parsley, finely chopped, divided

3 tablespoons fresh tarragon, finely chopped, divided

Preparation Time: 20 minutes Cook Time:

Place the eggs in a pot. Cover with water. Bring to a boil over medium-high heat. Turn off the heat. Cover. Let stand for 10 minutes. Drain.

Run eggs under cold water until cool enough to handle. Peel and halve the eggs lengthwise (it is much easier to peel the eggs while they are still slightly warm.) Place the yolks in a medium bowl. Set the egg whites aside.

In a bowl, mix the mayonnaise, mustard, pickles, three tablespoons of the chives, two tablespoons of the parsley and two tablespoons of the tarragon into the yolks. Season with salt and pepper.

In a small bowl, finely chop four of the least attractive or broken egg white halves. Toss them with the remaining herbs.

Pipe the yolk mixture into the remaining egg white halves. Garnish with the egg white-herb mixture.

Start to Finish Time: 12 minutes

Make-Ahead. Eggs can be cooked and peeled up to two days ahead. Yolk mixture can be made up to one day ahead. Refrigerate the egg whites and yolk mixture separately.

Per Serving (excluding unknown items): 424 Calories; 38g Fat (80.3% calories from fat); 19g Protein; 2g Carbohydrate; trace Dietary Fiber; 646mg Cholesterol; 445mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.

Appetizers

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Calories (kcal):	424	Vitamin B6 (mg):	.4mg
% Calories from Fat:	80.3%	Vitamin B12 (mcg):	2.0mcg
% Calories from Carbohydrates:	1.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	18.1%	Riboflavin B2 (mg):	.7mg
Total Fat (g):	38g	Folacin (mcg):	78mcg
Saturated Fat (g):	8g	Niacin (mg):	trace
Monounsaturated Fat (g):	12g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	13g	Alcohol (kcal):	0 0.0%
Cholesterol (mg):	646mg		
Carbohydrate (g):	2g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	19g	Lean Meat:	2 1/2
Sodium (mg):	445mg	Vegetable:	0
Potassium (mg):	235mg	Fruit:	0
Calcium (mg):	91mg	Non-Fat Milk:	0
Iron (mg):	3mg	Fat:	3
Zinc (mg):	2mg	Other Carbohydrates:	0
Vitamin C (mg):	3mg	•	
Vitamin A (i.u.):	1004IU		
Vitamin A (r.e.):	245RE		

Nutrition Facts

Servings per Recipe: 8

Calories 424	Calories from Fat: 340
	% Daily Values*
Total Fat 38g	59%
Saturated Fat 8g	40%
Cholesterol 646mg	215%
Sodium 445mg	19%
Total Carbohydrates 2g	1%
Dietary Fiber trace Protein 19g	1%
Vitamin A	20%
Vitamin C	5%
Calcium	9%
Iron	17%

^{*} Percent Daily Values are based on a 2000 calorie diet.