

Jalapeno-Bacon Deviled Eggs

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12 large eggs
1/2 cup reduced-fat
mayonnaise
2 teaspoons yellow mustard
1 teaspoon red wine vinegar
1/4 teaspoon Kosher salt
2 teaspoons hot sauce
FILLING ADD-INS
4 ounces bacon
1/4 cup pickled jalapenos,
chopped
2 tablespoons fresh chives,
chopped
1/2 teaspoon complete
seasoning
1 teaspoon paprika
(optional)

In a pot, boil the eggs for 14 minutes.

Place three cups of ice and four cups of cold water in a large bowl.

When cooked, transfer the eggs to the ice water bath. Let stand for 10 to 15 minutes or until well chilled.

Remove the shells from the eggs. Cut the eggs in half lengthwise.

Prepare the filling base: Remove the yolks carefully and place in a small bowl. Mash the yolks with a fork. Stir in the mayonnaise, mustard, vinegar, salt and hot sauce until well blended.

Cook the bacon according to package directions. Chop.

Stir the jalapenos, chives and complete seasoning into the base egg mixture. Transfer the mixture to a zip-top (or pastry) bag. Seal the bag. Cut off one corner. Fill each egg with the mixture. Top the eggs evenly with chopped bacon. Sprinkle with the paprika, if desired. Chill until ready to serve.

Per Serving (excluding unknown items): 1891 Calories; 150g Fat (72.8% calories from fat); 111g Protein; 15g Carbohydrate; 1g Dietary Fiber; 2681mg Cholesterol; 4539mg Sodium. Exchanges: 14 1/2 Lean Meat; 0 Vegetable; 19 1/2 Fat; 1/2 Other Carbohydrates.