
Capered Eggs

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 12

12 eggs, hard-cooked and halved
jalapeno pepper and juice, minced
2 cups mayonnaise
1 cup sour cream
1 bottle (2-1/4 ounce) capers, undrained
dash red pepper
1/4 cup frozen chives
2 teaspoons dill weed
2 teaspoons parsley, fresh or dried
1/2 medium onion, minced
seasoning salt
seasoning pepper

Arrange the egg halves in a 9x13 inch casserole dish. Top each with jalapeno pepper and a little juice.

In a bowl, mix all of the other ingredients. Pour the mixture over the eggs.

Bake in a 200 degree oven for 30 minutes.

Breakfast

Per Serving (excluding unknown items): 380 Calories; 40g Fat (90.8% calories from fat); 7g Protein; 2g Carbohydrate; trace Dietary Fiber; 233mg Cholesterol; 315mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.