

Deviled Eggs

14	large	hard cooked eggs	1/2	cup	chopped fresh chives
1	dash	garlic powder	1/2	cup	bacon bits
3	Tbs	salad dressing (your choice)	2	Tbs	sugar
1	tsp	prepared yellow mustard	1	dash	of milk
1/8	tsp	smoked paprika			Salt and black pepper to taste

- 1 Cut eggs in half lengthwise. Remove yolks and mash.
- 2 Mix yolks with mustard, salt, pepper, garlic powder, sugar, salad dressing and dash of milk.
- 3 Mix to smooth paste. Fill egg white cavities. Serve with garnish.
- 4 Sprinkled wit the bacon bits and the smoked paprika

Servings: 10

Yield: 10

Degree of Difficulty

Degree of Difficulty: Very easy

Cooking Times

Preparation Time: 20 minutes

Cooking Time: 20 minutes

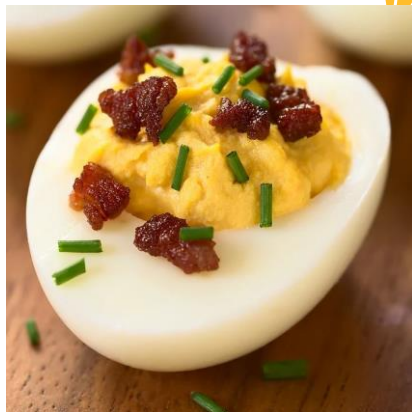
Total Time: 40 minutes


Nutrition Facts

Serving size: 1/10 of a recipe (3.3 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.



 Back

Amount Per Serving	
Calories	160.28
Calories From Fat (60%)	96.8
% Daily Value	
Total Fat 10.75g	17%
Saturated Fat 3.09g	15%
Cholesterol 299.52mg	100%
Sodium 178.26mg	7%
Potassium 115.46mg	3%
Total Carbohydrates 4.73g	2%
Fiber 0.09g	<1%
Sugar 3.84g	
Protein 10.46g	21%

<http://www.hungariancooking.com/>