

Deviled Eggs



Servings: 24

Servings size: 2 egg halves

Nutrition Information:

32 carbohydrates

228 calories

7g fat

9g protein

112mg sodium

Ingredients:

12 eggs

4-8 tbsp. Miracle Whip Light

1-2 tbsp. Pickle Juice

1-2 tsp. Honey Dijon Mustard

Directions:

1. Place eggs in a medium sauce pan and cover with water. Bring eggs to a boil and boil for 10-12 minutes.
2. Pour off hot water and cover with cool water, repeat every 2-5 minutes until eggs are cool to touch. Place eggs in refrigerator for 30 minutes.
3. Remove shells from eggs and cut eggs lengthwise. Remove yolks and place in a small bowl.
4. Mash yolks until smooth. Add miracle whip, pickle juice and honey Dijon mustard to taste. Sprinkle a little pepper and thoroughly mix.
5. Fill egg whites with yolk mixture and place on serving platter. Refrigerate until serving.