



Sell Your Soul to the Devil Eggs

 Vegetarian  Gluten Free  Dairy Free

READY IN



35 min.

SERVINGS



24

CALORIES



46 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 tablespoon cider vinegar
- 12 eggs
- 0.1 teaspoon garlic powder
- 1 tablespoon mayonnaise
- 0.3 teaspoon onion powder
- 1 tablespoon creamy salad dressing miracle whip® (such as)
- 0.3 teaspoon salt
- 0.1 teaspoon pepper white

- 4 tablespoons sugar white
- 2 tablespoons mustard yellow

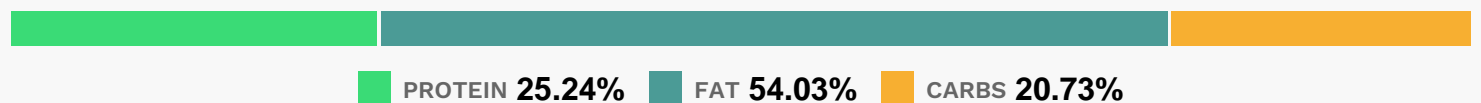
Equipment

- bowl
- paper towels
- sauce pan

Directions

- Place the eggs in a saucepan in a single layer with enough water to cover by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes.
- Pour out the hot water, then cool the eggs under cold running water. Peel once cold.
- Dry the eggs thoroughly with paper towels, and slice them in half lengthwise.
- Remove the yolks, and place in a bowl. Mash the yolks with a fork, and stir in the sugar, salt, onion powder, garlic powder, and white pepper.
- Add the mustard, mayonnaise, salad dressing, and vinegar, one at a time, stirring to incorporate each ingredient before adding the next.
- Mound a heaping teaspoonful of the yolk mixture into the cavity of each egg half, and sprinkle with paprika.

Nutrition Facts



Properties

Glycemic Index:8.21, Glycemic Load:1.4, Inflammation Score:-1, Nutrition Score:2.2034782454695%

Nutrients (% of daily need)

Calories: 45.57kcal (2.28%), Fat: 2.7g (4.16%), Saturated Fat: 0.78g (4.86%), Carbohydrates: 2.33g (0.78%), Net Carbohydrates: 2.27g (0.83%), Sugar: 2.17g (2.41%), Cholesterol: 82.08mg (27.36%), Sodium: 78.79mg (3.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.84g (5.68%), Selenium: 7.22µg (10.32%), Vitamin B2: 0.1mg (5.99%), Phosphorus: 45.32mg (4.53%), Vitamin B5: 0.34mg (3.42%), Vitamin B12: 0.2µg (3.27%), Vitamin D: 0.44µg

(2.94%), Folate: 10.48µg (2.62%), Vitamin A: 120.28IU (2.41%), Iron: 0.41mg (2.3%), Zinc: 0.29mg (1.97%), Vitamin B6: 0.04mg (1.96%), Vitamin E: 0.27mg (1.78%), Calcium: 13.43mg (1.34%), Vitamin K: 1.36µg (1.3%)