



Kev's Kitchen

DEVILED EGGS

Time: 20 minutes

Serves: 6 as a starter

Ingredients:

12 hardboiled eggs

6 tablespoons mayonnaise

4 teaspoons worcestershire sauce

1 tablespoon hot pepper sauce

1 pinch celery salt

Preparation:

Peel the eggs and carefully cut them in half lengthwise. Carefully remove the yolks and place them in a small bowl.

Add the remaining ingredients to the yolks and whisk well.

Spoon the yolk mixture back into the eggs whites.

Cover and refrigerate or serve immediately.

Nutritional Information Per Serving:

Calories: 245 Fat: 21g Carbs: 1g Fibre: 0g Protein: 13g