

DEVILED EGGS

Yield 100

Portion 2 Halves

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
115 cal	2 g	6 g	9 g	214 mg	137 mg	26 mg

Ingredient

EGG,HARD COOKED
 MUSTARD,PREPARED
 PICKLE RELISH,SWEET,DRAINED
 SALAD DRESSING,MAYONNAISE TYPE
 PAPRIKA,GROUND

Weight

11 lbs
 4-3/8 oz
 8-5/8 oz
 1-1/2 lbs
 1/4 oz

Measure

100 Eggs
 1/2 cup
 1 cup
 3 cup
 1 tbsp

Issue**Method**

- 1 Cool; remove shells from eggs; slice eggs in half lengthwise. Arrange 100 egg halves in each steam table pan. CCP: All fresh shell eggs must be heated to 155 F. or higher for 15 seconds.
- 2 Cool; remove shells from eggs; cut eggs in half lengthwise. Remove yolks and mash thoroughly. Set whites aside for use in Step 4.
- 3 Blend mustard, pickle relish and salad dressing with yolks. Mix until well blended.
- 4 Fill the cooked whites with yolk mixture, using 1 tablespoon filling for each egg half.
- 5 Sprinkle paprika on top.
- 6 Serve immediately or cover and refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.