

Pimento Cheese Deviled Eggs

Prepared by Chef Hugh Acheson

INGREDIENTS

- 12 hard cooked eggs, peeled and halved
- 1/3 cup mayonnaise
- 1/4 cup French's Classic Yellow Mustard
- 1 teaspoon McCormick Smoked Paprika
- 3/4 cup grated white cheddar cheese
- 1/4 cup jarred diced pimento peppers
- McCormick Pink Himalayan Salt to taste

PREPARATION

1. Remove yolks carefully from the eggs and place in a medium sized mixing bowl. Reserve the whites.
2. To the yolks, add the mayonnaise, French's Classic mustard, smoked paprika, cheese, and pimento peppers. Mix until smooth. Season with salt to taste.
3. Spoon the egg yolk mix evenly into the whites and serve.