

# chattavore

## PIMENTO CHEESE DEVILED EGGS

Prep time: 30 minutes (includes inactive prep time)

Cook time: 15 minutes

Makes 12 deviled egg halves

- 6 large eggs
  - 2 tablespoons finely diced roasted red peppers (jarred or 1/4 of a large freshly roasted pepper)
  - 1/2 cup shredded Cheddar cheese
  - 2 tablespoons mayonnaise
  - 1 t. Dijon mustard
  - 1/2 teaspoon apple cider vinegar
  - salt and pepper to taste
  - 1/8 teaspoon cayenne pepper (optional)
1. Boil the Eggs: Place the eggs in a 2-quart saucepan and cover with water. Place over medium-high heat and bring to a boil. As soon as the water boils, turn off the heat and cover the eggs. Let the eggs sit for 10 minutes. While the eggs are sitting, place a 2 cups of ice in a large bowl of cold water to create an ice bath. Drain the eggs and forcefully roll them around in the pans, cracking the shells. Place the eggs in the ice water and allow them to cool for ten minutes.
  2. Carefully peel the eggs, being careful to get all of the shell off and trying to not peel away the egg white. Slice the eggs in half lengthwise and remove the yolks to a small bowl. Place the whites cut side up on a serving dish or deviled egg plate.
  3. Mash the egg yolks. Stir in the roasted red peppers, cheese, mayonnaise, mustard, vinegar, cayenne if using, and salt and pepper to taste. Spoon into a quart-size storage bag and snip off a corner. Carefully pipe the egg yolk mixture into the center of the cut egg whites. Refrigerate until ready to serve.

Note: to center the yolks, wrap a rubber band around the egg carton to secure it and turn the carton on its side for at least 24 hours. Fresh eggs do not peel as easily as less fresh eggs so use eggs that have been around for a few days!