

PIMENTO CHEESE DEVILED EGGS

With Homemade Pimento Cheese and Scallions

INGREDIENTS

Prep Time: 30 Minutes

Servings: 8

Southern Pimento Cheese

8 Boiled Eggs, peeled & halved lengthwise

1/4 cup Mayonnaise

4 ounces Cream Cheese, softened

4 ounces shredded Sharp Cheddar

1/4 teaspoon Garlic Powder

1/4 teaspoon Cayenne Pepper

1/4 teaspoon Onion Powder

1/4 teaspoon Salt

2 ounces jarred Diced Pimentos, drained

Ground Black Pepper, for garnish

Extra diced Pimentos, for garnish

Sliced Scallions, for garnish

DIRECTIONS

1. Remove yolks from eggs and place in a medium bowl. Add mayonnaise, cream cheese, cheddar, garlic powder, cayenne pepper, onion powder and salt. Mix until well combined and smooth. Stir in 2 ounces diced pimentos.

2. Divide mixture amongst 16 egg halves and garnish with ground black pepper, extra pimentos and sliced scallions.