

Pimiento Cheese Deviled Eggs II

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Servings: 12

12 large eggs
2 ounces sharp yellow Cheddar cheese, grated
2 ounces Monterey Jack cheese, grated
1/4 cup mayonnaise
1/4 cup jarred pimientos, drained and sliced
Kosher salt
freshly ground pepper
jarred pimientos (for garnish), chopped

Preparation Time: 45 minutes

Place the eggs in a large pot; fill with enough water to cover by about one inch. Bring to a boil over high heat. Immediately turn off the heat, cover the pot and let stand for 10 minutes. Drain and then plunge the eggs into a bowl of ice water to cool. Peel the eggs.

Working with one egg at a time, slice off the bottom quarter from the wider, round end. Using a small spoon, carefully scoop the egg into a bowl. Slice the pointed end of the egg flat (remove about 1/4-inch) so that it stands up to make a cup. Repeat with the remaining eggs, reserving eight egg yolks in a bowl and discarding four.

Combine the cheeses, mayonnaise and pimientos in the bowl of a food processor. Process until evenly mixed but still chunky. Stir in the reserved egg yolks, mashing to combine. Season with salt and pepper.

Put a resealable bag inside a tall glass, folding the top of the bag over the glass rim to hold the bag open. Spoon the pimiento cheese mixture into the bag, remove the bag from the glass, press out the air, and seal. Snip a bottom corner of the bag to make a 1/3-inch opening. Pipe the pimiento cheese mixture into each egg cup, filling all the way up to the top.

Top with pimiento cheese and pepper.

Start to Finish Time: 1 hour

Per Serving (excluding unknown items): 124 Calories; 10g Fat (74.5% calories from fat); 7g Protein; trace Carbohydrate; 0g Dietary Fiber; 218mg Cholesterol; 121mg Sodium. Exchanges: 1 Lean Meat; 1 Fat.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	124	Vitamin B6 (mg):	.1mg
% Calories from Fat:	74.5%	Vitamin B12 (mcg):	.7mcg
% Calories from Carbohydrates:	1.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	24.1%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	10g	Folacin (mcg):	25mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	3g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	0
Cholesterol (mg):	218mg	% Refuse:	0.0%
Carbohydrate (g):	trace		
Dietary Fiber (g):	0g	Food Exchanges	
Protein (g):	7g	Grain (Starch):	0
Sodium (mg):	121mg	Lean Meat:	1
Potassium (mg):	72mg	Vegetable:	0
Calcium (mg):	62mg	Fruit:	0
Iron (mg):	1mg	Non-Fat Milk:	0
Zinc (mg):	1mg	Fat:	1
Vitamin C (mg):	0mg	Other Carbohydrates:	0
Vitamin A (i.u.):	302IU		
Vitamin A (r.e.):	86RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 124 **Calories from Fat:** 93

% Daily Values*

Total Fat 10g	16%
Saturated Fat 3g	15%
Cholesterol 218mg	73%
Sodium 121mg	5%
Total Carbohydrates trace	0%
Dietary Fiber 0g	0%
Protein 7g	
Vitamin A	6%
Vitamin C	0%
Calcium	6%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.