

Ingredients:

- 12 hard-cooked eggs
- 1/2 cup finely shredded sharp cheddar cheese
- 2 tablespoons plus 2 teaspoons drained and chopped pimentos
- 4 tablespoons mayonnaise
- 4 teaspoons Dijon mustard
- 4 teaspoons chopped sweet onion
- 1 teaspoon grated garlic
- salt and pepper to taste
- chopped pimentos for garnish
- parsley for garnish

Directions:

1. Slice eggs lengthwise. Remove yolks and place in a bowl. Mash.
2. Combine the mashed yolks with the cheddar, pimentos, mayonnaise, mustard, onion, and garlic. Taste, then season with salt and pepper.
3. Fill the whites evenly with the mixture and garnish each with chopped pimentos and parsley leaf.



Adapted from: Deviled Eggs by Debbie Moose