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## Deviled Eggs

*One of the South's favorite potluck treats! The addition of MyThreeSons Gourmet Pimento Cheese will earn you raves.*

**Prep time: 10 minutes**

**Cook time: 0**

Makes 12 deviled eggs

6 hard-cooked eggs, peeled

2 tablespoons plus 2 teaspoons mayonnaise

1/2 cup MyThreeSons Gourmet Pimento Cheese Spicy White Cheddar

Salt and black pepper to taste

Chopped canned pimentos, drained, for garnish

Cut the eggs in half and put the yolks in a large bowl. Set the whites aside on a plate.

Mash the yolks together with the mayonnaise, then add the MyThreeSons Spicy White Cheddar. Stir and mash until combined. Taste, then add salt and pepper as needed.

Fill each egg half with the yolk mixture. Garnish with a few chopped pimentos