

# Pimiento Deviled Eggs

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**Yield: 24 egg halves**

*12 large eggs*

*salt (to taste)*

*pepper (to taste)*

*1/2 cup pimiento cheese*

*2 to 4 tablespoons water*

*1 scallion sliced*

*chopped cooked bacon (for  
topping)*

*chopped scallions (for  
topping)*

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the pimiento cheese and water.

Season with salt and pepper. Mix in the sliced scallion.

Spoon the filling mixture into the egg white halves.

Top with cooked bacon and scallions

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Per Serving (excluding unknown items): 888 Calories; 60g Fat (62.6% calories from fat); 75g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2544mg Cholesterol; 854mg Sodium. Exchanges: 9 1/2 Lean Meat; 5 Fat.