

Texas Pete Pimento Cheese Deviled Eggs

www.TexasPete.com

Yield: 20 egg halves

5 tablespoons hot sauce

10 hard-boiled eggs

1 cup prepared pimento cheese

1/4 cup mayonnaise

4 tablespoons chives

1 bunch radishes, sliced

20 slices candied bacon

In a large pot, cover the eggs with water. Bring to a boil for 1 minute. Turn off the heat. Let sit, covered, for 14 minutes.

Drain the water from the pot. Fill the pot with ice cold water.

Once cooled, peel the eggs. Cut in half. Reserve the egg yolks separately from the whites.

In a medium bowl, thoroughly mix the pimento cheese, mayo, egg yolks and hot sauce. Fill a piping bag with the mixture if one is available.

Use the piping bag or a spoon to fill each egg white with the mixture.

Garnish with chives, a radish slice and candied bacon.

Per Serving (excluding unknown items): 1182 Calories; 100g Fat (75.8% calories from fat); 64g Protein; 8g Carbohydrate; 1g Dietary Fiber; 2139mg Cholesterol; 2801mg Sodium. Exchanges: 9 Lean Meat; 1/2 Vegetable; 9 Fat.