



Deviled Eggs with Pimento Cheese

Yield: 12 Deviled Eggs

Ingredients:

- 6 hard-cooked eggs
- 8 oz [Reser's® Pimento Cheese](#) (71117.11406)
- Fresh chives chopped small for garnish

Directions:

1. Cut eggs in half horizontally and scoop out yolks into a mixing bowl.
2. Add Reser's Pimento Cheese spread to bowl and mix thoroughly.
3. Put mixture in a pastry bag and fill the cavity of the egg with the mixture.
4. Garnish with chopped chives.