



Holiday Deviled Eggs

Servings: 12

- 6 eggs
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon white vinegar
- 1 teaspoon mustard
- 1/4 cup mayonnaise
- 1 cup shredded Jarlsberg Cheese

Topping options:

- Paprika
- Parsley
- Bacon
- Shredded Jarlsberg Cheese
- Cooked crab meat
- Scallions

Boil large pot of water. Carefully add eggs and boil on high 2 minutes then simmer 13 minutes.

While eggs cook, chop parsley and scallions, if desired.

Once eggs are cooked, transfer to bowl of ice water; cool 8-10 minutes. Peel eggs and cut in half lengthwise. Separate egg yolks into another bowl. Reserve egg white halves.

Combine egg yolks with salt, pepper, vinegar and mustard. Add shredded cheese and mayonnaise; mix until smooth.

Spoon about 1 tablespoon of yolk mixture into each egg white half.

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Add toppings, as desired. For classic deviled eggs, sprinkle paprika and chopped parsley over eggs. For a savory alternative, cook four strips of bacon and chop. Top eggs with chopped bacon and shredded cheese. For a unique variation, try topping eggs with cooked crab meat and chopped scallions.

Source: Jarlsberg Cheese

<http://www.jarlsberg.com/us>

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