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White Cheddar Pimento Deviled Eggs

Makes 24 filled halves

Do you love, or even crave, deviled eggs? Some quick egg math: How is it possible that we can only eat one, maybe two fried eggs, but can easily consume an entire plate of deviled eggs (one plate = roughly twelve eggs)? In one sitting? No problem? That answer is best left up to others! All we have to say is that this recipe makes 24 halved eggs, so it ultimately serves . . . two. Enjoy!

Ingredients:

12 hard-boiled eggs
3/4 cup mayonnaise
2 tablespoons Dijon mustard
1 (4 oz) jar finely diced pimento peppers, drained
1/2 teaspoon Worcestershire sauce
1-1/2 cups finely grated sharp white cheddar cheese
1 tablespoon minced shallot
1 teaspoon salt

1/2 teaspoon sugar
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon cayenne

Garnishes:

Paprika
Black pepper
Chives, chopped

Directions:

1. Place the cold eggs in a large saucepan and add cold water, enough to cover the eggs by at least 1-inch.
2. Bring the water and eggs to a boil over high heat. Once the water boils, cover the eggs with a lid and remove from the heat. Let the eggs stand for 12 minutes – set the timer! (Be careful not to go over 12 minutes. It's the extended exposure to heat that turns the yolks green.)
3. After the 12 minutes are completed, pour out the hot water and replace with cold water. As the cold water warms from the eggs, replace with more cold water. Once cooled, the eggs are ready to use, or may be refrigerated.
4. Carefully peel the eggs. Slice the eggs lengthwise, and carefully remove the yolks, placing them in a medium-sized mixing bowl.
5. Use a pastry blender or fork to quickly mash the yolks. Continue mashing the yolks with a fork until they have completely broken apart. (For ultra-smooth yolks, grate the yolks on a fine grater.)
6. Mix in the mayonnaise, Dijon mustard, pimento peppers, Worcestershire sauce, cheddar cheese, shallot, salt, sugar, garlic powder, onion powder, and cayenne into the yolks and continue to combine until evenly incorporated.
7. Pipe the filling into the egg halves with a pastry bag outfitted with a wide tip, or a plastic bag with a corner snipped away. Garnish the eggs with paprika, black pepper, and chives.