

Deviled Eggs in Cheese Sauce

Joanne Storm

Deviled Eggs

6 Hardboiled eggs

1/4 cup mayonnaise

1 teaspoon vinegar

1 teaspoon prepared mustard

1/8 teaspoon salt

Dash pepper

2 slices crispy cooked bacon chopped finely

Cut eggs in half lengthwise – remove yolks to small bowl – mash well (I used hand mixer) – add mayo, vinegar & mustard – mix until creamy - add rest of ingredients

Fill eggs making rounded tops

Cheese Sauce

Melt 2 tablespoons butter

Add 2 tablespoons flour while off heat (stir until smooth)

Slowly add 1 cup milk and salt (return to heat)

Cook until thickened

Add 1 cup cheese (1/2c fontina – 1/2c gruyere) you can use other cheeses

Stir until melted and remove from heat

Add 1/4 teaspoon nutmeg

Add salt & pepper to taste (I used white pepper)

Assembling oven temperature 350°

Butter baking dish (one that holds the 12 deviled eggs with slight space)

After placing eggs in dish pour sauce over all while being sure to cover each egg (I spooned sauce over each egg then added the remainder)

Sprinkle with paprika over eggs only

Bake for 40 minutes

Remove and add chopped curly parsley

For the SHGC Meeting I used 2 dozen hardboiled eggs (48 deviled eggs)