

Kentucky Holiday Recipes

Beer Cheese Deviled Eggs (Wild Thyme Cooking School)

Ingredients:

- 1 dozen hard-boiled eggs
- 1/4 cup of hot beer cheese
- 2 tablespoons Dijon mustard
- Pinch of salt
- 1 teaspoon sugar
- 1 teaspoon lemon juice
- 1/4 teaspoon white pepper
- Green onions, sliced diagonally
(garnish)
- Paprika (optional, for dusting)

Method:

Slice hard boiled eggs in half and place yolks in a mixing bowl. Blend yolks with beer cheese, Dijon mustard, lemon juice, white pepper, salt and sugar.

For fancy eggs, use a pastry bag with a star tip to pipe mixture into egg whites. A large baggie with a cut corner will produce a more rustic chic egg. Garnish eggs with green onions and paprika