

HOLIDAY DEVILED EGGS

6 hard-cooked eggs

1 tablespoon prepared yellow mustard

3 tablespoons reduced-fat mayonnaise

2 tablespoons sweet or dill pickle relish

Pimento strips, chopped bell pepper or pimento stuffed olives for garnish

Cut eggs in half lengthwise. Place yolks in 1-quart plastic bag. Place remaining ingredients in bag with yolks. Press out air. Seal bag. Knead bag until filling mixture is thoroughly mixed and blended. Push filling toward corner of bag. Snip about ½ inch off the corner of the bag. Squeeze the bag gently and fill reserved whites with the yolk filling. Use pimento strips, chopped bell pepper or pimento stuffed olives to garnish tops of deviled eggs for holiday parties. Refrigerate until ready to serve.

Yield: 12 deviled egg halves