

Pimento and Carrots Deviled Eggs

12-HARD COOKED SHELLED EGGS
3 TABLESPOONS MINCED PIMENTO STUFFED OLIVES
3 TABLESPOONS GRATED CARROTS
2 TABLESPOONS FRESH CHIVES FINLY CHOPPED
2 TABLESPOONS FRESH PARSLEY
1/2 CUP MAYONNAISE
2 TEASPOONS DIJON MUSTARD
1 TEASPOON CIDAR VINEGAR
1/4 TEASPOON PEPPER
1/8 TEASPOON SALT

CUT EGGS INTO LENGTHWISE HALVES.REMOVE YOLKS TO SMALL BOWL. MASH YOLKS UNTIL VERY FINE AND CRUMBLY; BLEND IN MAYONNAISE, MUSTARD ADD REST OF INGREDIENTS. REFILL HOLLOW IN WHITES WITH YOLK MIXTURE. SPRINKLE WITH PAPRIKA IF DESIRED.