

## Cheesy Deviled Eggs

- 6 hard cooked eggs
- 6 tablespoons mayonnaise
- 2 tablespoons finely shredded Monterey Jack cheese
- 2 tablespoons finely shredded Swiss cheese
- 1 teaspoon mustard
- 2 ounces pasteurized process cheese spread (Velveeta), cubed
- Capers
- Fresh dill weed

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a bowl, mash the yolks. Add the mayonnaise, shredded cheeses, and mustard. In a microwave-safe bowl, melt the process cheese on high, about 30 seconds to 1 minute. Add to yolk mixture and stir until smooth. Pipe or spoon into egg whites. Garnish with capers and small sprigs of dill. Refrigerate until serving.