

Deviled Potatoes

Course: Vegetarian Cuisine: Fusion Calories:

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Ingredients

- 4 medium potatoes brown or red skinned
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp mustard
- 2 tbsp mayonnaise
- 1 tsp hot pepper you can add more if you like
- 1/2 cup grated carrot
- 1 tbsp pimento pepper minced
- 1 tbsp onion grated

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Instructions

1. Wash the potatoes. Place them in a deep pot with water to gently boil until tender for 15 minutes.
2. Cut in halves and scoop out insides carefully. Set aside the potato shells.
3. Mash the rest with a fork to make the filling.
4. Add the rest of the ingredients to the mashed potatoes.
5. Mix well.
6. Fill the potato shells with the mash potato mixture. Serve hot or cold.

Notes

I like to smooth out the filling and add a dash of paprika for garnish.