

Bacon Devilled Eggs

Printed from veronicascornucopia.com

10 eggs

1 cup mayonnaise

1 tablespoon dijon mustard

1-2 tablespoons apple cider vinegar

8 slices bacon, fried crispy and crumbled into tiny pieces

1 cup cheddar cheese, finely shredded

Salt, pepper and Tabasco sauce to taste

Smoked paprika for topping

Hard boil the eggs and cool completely. Once cooled, peel them, then slice in half, placing the yolks in the bowl of a food processor. Plate the egg whites on a serving platter. Add the mayonnaise, mustard, and vinegar to the egg yolks, and process until smooth. Add the bacon and cheese and process until combined. Season to taste.

Transfer to a small Ziploc bag and snip off the corner to use as a piping bag. Squeeze filling into each egg white half. you will have a lot of filling so be generous with it. Cover and refrigerate until ready to serve. Sprinkle with paprika just before serving.