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Bacon Cheddar Deviled Eggs

★★★★★

These deviled eggs include bacon and shredded cheddar cheese. Better than your ordinary deviled eggs.

By USEREMILY3260

Prep: 30 mins

Cook: 10 mins

Total: 40 mins

Servings: 12

Yield: 24 deviled eggs



Ingredients

12 eggs

½ cup mayonnaise

4 slices bacon

2 tablespoons finely shredded Cheddar cheese

1 tablespoon mustard

Directions

Step 1

Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. To cool more quickly, rinse eggs under cold running water.

Step 2

Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside.

Step 3

Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving.

Tips

The magazine version of this recipe, scaled for half, uses pre-cooked bacon and increases the standing time to 15 minutes.

Nutrition Facts

Per Serving: 187 calories; protein 7.9g; carbohydrates 0.8g; fat 17g; cholesterol 197.3mg; sodium 223mg.

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