

Jalapeño Bacon Cheddar Deviled Eggs (makes 24 servings)

Ingredients:

12 large Eggs
4 slices Bacon
3 medium Jalapeño peppers
1 cup finely shredded sharp Cheddar cheese
1/3 cup Mayonnaise
1/4 red Onion, minced
2 tbsp spicy brown Mustard
1 pinch Paprika, or as desired

Directions:

Place eggs in a saucepan; cover with water. Bring to a boil, remove from heat, and let eggs stand in hot water for 15 minutes. Remove eggs from hot water, cool under cold running water, and peel. Place bacon in a large skillet, cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon on paper towels; crumble when cool enough to handle.

Remove seeds and stems from jalapenos; mince 1 pepper and slice remaining peppers into very thin strips; set aside.

Cut eggs in half lengthwise; place yolks in a bowl. Mash egg yolks with a fork; stir in minced jalapeno, Cheddar cheese, mayonnaise, red onion, and mustard.

Place egg whites cut-side up on a serving platter. Spoon yolk mixture into egg white halves; sprinkle with crumbled bacon and paprika.

Cook's Notes: If your yolk mix is too stiff, add more mayo or mustard depending on your own tastes. You can also use whole grain mustard, Dijon mustard or whatever mustard you prefer.