

BACON & CHEDDAR DEVILED EGGS

Prep Time: 30 minutes
Cook Time: none
Makes: 24 servings



WHAT YOU NEED

- 14 HARD-COOKED EGGS
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1-1/2 tsp. Dijon mustard
- 1 tsp. fresh lemon juice
- 1/4 tsp. pepper
- 1/3 cup crumbled cooked bacon
- 1/4 cup finely shredded sharp Cheddar cheese (1 oz.)
- 2 Tbsp. chopped fresh chives OR green onion tops

HERE'S HOW

1. **CUT** eggs lengthwise in half. **REMOVE** yolks to medium bowl. **RESERVE** 24 white halves. Finely **CHOP** remaining 4 white halves.
2. **MASH** yolks with fork. **ADD** mayonnaise, sour cream, mustard, lemon juice and pepper; mix well. **ADD** chopped egg whites, bacon, cheese and chives; mix well.
3. **SPOON** 1 heaping Tbsp. yolk mixture into each reserved egg white half. **REFRIGERATE**, covered, to blend flavors.

INSIDER INFORMATION

- Deviled **eggs** can be made up to 12 hours ahead. Refrigerate, covered.
- **Very fresh eggs** can be difficult to peel. To ensure easily peeled **eggs**, buy and refrigerate them a week to 10 days in advance of cooking. This brief "breather" allows the eggs time to take in air, which helps separate the membranes from the shell.
- **Hard-cooked eggs are easiest to peel** right after cooling. Cooling causes the egg to contract slightly in the shell.
- **To peel a hard-cooked egg:** Gently tap egg on countertop until shell is finely crackled **all over**. Roll egg between hands to loosen shell. Starting peeling at large end, holding egg under cold running water to help ease the shell off.
- **Hard-cooked egg storage time: *In the shell***, hard-cooked **eggs** can be refrigerated safely up to one week. Refrigerate in their original carton to prevent odor absorption. **Once peeled, eggs** should be eaten that day.

- **No-mess method:** Combine filling ingredients in 1-quart plastic food-storage bag. Press out air and seal bag. Press and roll bag with hand until mixture is well blended. Push filling toward bottom corner of bag. Snip off about 1/2-inch of corner. Squeeze filling from bag into egg whites.
- **Picnic or tailgate tip:** Prepare filling in plastic bag, as above. Carry whites and yolk mixture separately in cooler. Fill **eggs** on the spot, pressing filling out of snipped corner of bag.

NUTRITION INFORMATION

Nutrition information per appetizer: 83 calories; 6 g total fat; 2 g saturated fat; 1 g polyunsaturated fat; 2 g monounsaturated fat; 130 mg cholesterol; 133 mg sodium; 2 g carbohydrate; 0 g dietary fiber; 5 g protein; 199.4 IU Vitamin A; 10.4 IU Vitamin D; 14.8 mcg folate; 29.6 mg calcium; 0.6 mg iron; 77.3 mg choline.

*This recipe is a **good source** of protein and choline.*