

BACON-JALAPENO DEVEILED EGGS

The first time I made these was for a Super Bowl party. I think I ate half of them before I even got them out of the kitchen! These are great for a party or for yourself, and a great way to use up extra Easter Eggs! If Jalapeno's are too spicy for you feel free to omit them, or use 2 (4 oz.) cans of diced green chilies from the store. They are generally quite mild and add a nice touch of color.

INGREDIENTS:

12 Large Eggs, hard-boiled and peeled (see recipe for Hard Boiled Eggs)

1/3 Cup Mayonnaise

1 teaspoon Ground Mustard

1/2 teaspoon Ground Pepper

1/4 teaspoon Salt (unless you are a Lufkin, then use a bit more.)

2 Jalapenos, seeded and finely chopped (or 2 (4oz.) cans diced green chilies)

6 slices Bacon, cooked crisp and crumbled

Paprika

INSTRUCTIONS:

Using a sharp knife, slice the hard-boiled eggs in half lengthwise. Remove the yolks and place in a medium bowl. Using a fork, mash the yolks as best you can, then add the Mayonnaise, mustard, salt and pepper, and stir/mash/whisk until the mixture is smooth or your arm is tired.

Mix in the jalapenos and the bacon. Fill each egg hole with the yolk mixture. You can either spoon it in or put all of the mixture into a Ziploc bag, cut a small hole in 1 corner, and pipe the mixture in.

Sprinkle with a little paprika and chill until ready to serve.

Just to be safe you maybe want to sample one or two...just for quality control you understand.