

Bourbon Candied Bacon Deviled Eggs

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Yield: 2 dozen

2 tablespoons brown sugar
3/4 teaspoon Dijon mustard
1/2 teaspoon maple syrup
1/8 teaspoon salt
2 teaspoons bourbon (optional)
4 thick-sliced bacon strips
12 large hard-cooked eggs
3/4 cup mayonnaise
1 tablespoon maple syrup
1 tablespoon Dijon mustard
1/4 teaspoon pepper
1/4 teaspoon ground chipotle pepper
fresh chives, minced

Preparation Time: 20 minutes

Bake: 25 minutes

Preheat the oven to 350 degrees.

In a bowl, mix the sugar, mustard, sugar and salt. If desired, stir in the bourbon.

Coat the bacon with the sugar mixture. Place on a rack in a foil-lined 15x10x1-inch baking pan. Bake for 25 to 30 minutes or until crisp. Cool completely.

Cut the eggs in half lengthwise. Remove the yolks, reserving the whites.

In a bowl, mash the yolks. Add mayonnaise, syrup, mustard and both types of pepper. Stir until smooth.

Chop the bacon finely. Fold half into the egg mixture. Spoon or pipe into the egg whites. Sprinkle with the remaining bacon and the chives.

Refrigerate, covered, until serving.

Per Serving (excluding unknown items): 2256 Calories; 205g Fat (79.4% calories from fat); 78g Protein; 41g Carbohydrate; 1g Dietary Fiber; 2602mg Cholesterol; 2182mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 18 Fat; 2 1/2 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal): 2256
% Calories from Fat: 79.4%
% Calories from Carbohydrates: 7.1%
% Calories from Protein: 13.5%
Total Fat (g): 205g
Saturated Fat (g): 39g
Monounsaturated Fat (g): 62g
Polyunsaturated Fat (g): 77g
Cholesterol (mg): 2602mg
Carbohydrate (g): 41g
Dietary Fiber (g): 1g
Protein (g): 78g
Sodium (mg): 2182mg
Potassium (mg): 953mg
Calcium (mg): 389mg
Iron (mg): 9mg
Zinc (mg): 7mg
Vitamin C (mg): trace
Vitamin A (i.u.): 3823IU
Vitamin A (r.e.): 1100 1/2RE

Vitamin B6 (mg): 1.7mg
Vitamin B12 (mcg): 7.0mcg
Thiamin B1 (mg): .4mg
Riboflavin B2 (mg): 3.0mg
Folacin (mcg): 278mcg
Niacin (mg): 1mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refuse: n n%

Food Exchanges

Grain (Starch): 0
Lean Meat: 11
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 18
Other Carbohydrates: 2 1/2

Nutrition Facts

Amount Per Serving

Calories 2256 Calories from Fat: 1791

% Daily Values*

Total Fat	205g	315%
Saturated Fat	39g	195%
Cholesterol	2602mg	867%
Sodium	2182mg	91%
Total Carbohydrates	41g	14%
Dietary Fiber	1g	3%
Protein	78g	
Vitamin A		76%
Vitamin C		0%
Calcium		39%
Iron		50%

* Percent Daily Values are based on a 2000 calorie diet.