

Crunchy Bacon Deviled Eggs

Frenchs.com

Yield: 24 egg halves

*12 hard-cooked eggs,
peeled and halved
lengthwise*

1/2 cup mayonnaise

1/4 cup Dijon mustard

*1/4 cup bacon, cooked and
crumbled*

*2 tablespoons sweet pickle
relish*

*2 slices bacon, cooked and
crumbled (for garnish)*

*crispy fried onion rings (for
garnish) (optional)*

Remove the egg yolks to a bowl. Reserve the egg whites.

Lightly mash the egg yolks. Stir in the mayonnaise, mustard, bacon and relish.

Spoon or pipe the yolk mixture into the egg whites.

Garnish with the crispy onions, if desired, and bacon crumbles.

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 2144 Calories; 189g Fat (78.1% calories from fat); 98g Protein; 22g Carbohydrate; 2g Dietary Fiber; 2633mg Cholesterol; 3312mg Sodium. Exchanges: 13 1/2 Lean Meat; 18 1/2 Fat; 1 Other Carbohydrates.