

# Tangy Mustard Deviled Eggs

*McCormick.com/easter  
Better Homes & Gardens - April 2021*

*12 hard-cooked eggs,  
peeled and halved  
lengthwise  
1/3 cup mayonnaise  
1 tablespoon yellow  
mustard  
1 tablespoon Dijon mustard  
1 tablespoon honey  
mustard  
1 tablespoon spicy brown  
mustard  
1 teaspoon sugar  
1/2 teaspoon onion powder  
1/4 teaspoon sea salt  
4 slices crisply cooked and  
crumbled bacon, divided  
paprika*

Remove the egg yolks reserving the egg whites.

Lightly mash the egg yolks in a small bowl. Stir in the mayonnaise, yellow mustard, Dijon mustard, honey mustard, spicy brown mustard, sugar, onion powder, salt and one-half of the bacon.

Spoon or pipe the yolk mixture into the egg whites. Sprinkle with paprika. Top with the remaining bacon.

Refrigerate until ready to serve.

Per Serving (excluding unknown items): 1507 Calories; 128g Fat (75.4% calories from fat); 79g Protein; 15g Carbohydrate; 1g Dietary Fiber; 2569mg Cholesterol; 2207mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 11 1/2 Fat; 1/2 Other Carbohydrates.