

Kicked-Up Deviled Eggs



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9 hard cooked eggs, peeled and cut in half lengthwise
2/3 cup mayonnaise
1/4 cup bacon bits
1/4 cup shredded Colby Jack cheese
1/2 tablespoon prepared mustard
1/8 teaspoon salt

Remove egg yolks from eggs. Place egg whites on serving plate. Set egg whites aside.

In a small bowl, mash egg yolks into a fine crumble with the back of a fork. Add mayonnaise, bacon, cheese, mustard, and salt. Mix well. Fill centers of egg whites with egg yolk mixture. Cover and refrigerate until ready to serve.

Makes 18 deviled eggs

Cook's Note: For a spicier version, add 1/8 teaspoon chili powder to egg yolk mixture, and mix well.